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REQUIREMENTS FOR 25,000 SERVINGS OF ITEMS SELECTED
FROM THE 42-DAY MENU

G. C. Walker, et al

Army Natick Laboratories
Natick, Massachusetts

April 1975

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TECHNICAL REPORT
TR-75-71-FEL

REQUIREMENTS FOR 25,000 SERVINGS OF ITEMS SELECTED FROM THE 42-DAY MENU

by

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and

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April 1975

UNITED STATES ARMY
NATICK DEVELOPMENT CENTER
NATICK, MASSACHUSETTS 01760



Food Engineering Laboratory
FEL-14

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20. ABSTRACT (Continue on reverse side if necessary and identify by block number) This report breaks down the components of a 42-day menu cycle so that the logistics involved including ambient, chill, frozen and root storage capacity required may be estimated for a central food preparation facility. In addition, throughput data for various configurations of centrally and satellite-dining-hall prepared foods may be calculated from the data presented.		

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FOREWORD

As a result of several studies the decision was made to implement central food preparation systems at various Army posts where the populations are large enough to justify such a system. Although central preparation facilities of various types and descriptions exist in this country and abroad there are none designed for the same breadth of scope required at an Army installation. Therefore it has been necessary to design the central facilities from scratch.

It is recognized that the proposed central facilities must be job shops in nature because of the large variety of products and the continual menu changes. However, equipment, layout and space requirements can be accurately estimated by breaking down one menu cycle into food types and ingredients. This report does so and presents the results in tabular form so that throughput and space requirements may be calculated for specific situations.

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INTRODUCTION

This technical report is a compilation of information on recipes and storage requirements for the raw materials required to produce 25,000 standard servings of items selected from the 42-day menu. The report is intended to be used as a guide for planning and determining the proper sizes of equipment for efficient, high volume production in central food preparation operations. The unit of 25,000 standard servings was chosen as the working base because this is the potential dining population at several major Army posts in CONUS. The figures can be easily factored for other dining populations.

The menu items reported herein are those used in an experiment involving central food preparation at Fort Lewis, Washington and listed in the report concerned with food technology and engineering on that experiment (Rowley et al. 1972). Details of the experiment itself are contained in a separate report (Bustead 1972).

The figures used in the report were computed from information found in the following sources: the Index of Recipes of the Armed Forces Recipe Service; the Federal Supply Catalog Stock List for FSC Group 89 - Subsistence ; and the Master Menu and Master Menu Recapitulation.

Tables 1 through 6 list all of the items included in the 42-day Menu for August-September, 1972 with the net ingredient weight, net issue weight, gross issue weight and gross volume of each ingredient in the item when 25,000 servings are made.

Table 7 shows the issue weight, total gross weight and total cube requirements for ambient storage of ingredients for 25,000 standard servings of items in the menu. Table 8 shows the same things for root storage; Table 9 for chill storage; Table 10 for dairy products and eggs; and Table 11 for frozen storage.

Table 12 gives a list of entree items and shows if they are served alone or in combination with a similar item. Table 13 shows the same things for vegetable items; Table 14, for salads and salad dressings; Table 15, for soups and gravies; Table 16, for dressings and eggs; and Table 17, for desserts and pastries.

Table 18 summarizes the issue weight, total gross weight, and total cube for ambient storage necessary for 25,000 servings when the figures are adjusted for times an item is served and whether or not served in combination. Table 19 shows the same for root storage; Table 20, for chill storage; Table 21, for dairy product storage; and Table 22, for frozen storage.

In practical terms any breakdown of menu and consumption figures such as contained in the tables herein can only be an estimate since menus, conditions and human consumers of the food are not static. However, the figures are valid for planning purposes and can be factored to fit most proposed situations. They were used in preliminary planning of a central food preparation facility for the Army (Tuomy and Byrne 1974).

In the tables which follow, to convert from:

pounds (lbs.) to kilograms (kg.) multiply by 0.4536;

cubic feet (ft.³) to cubic meters (m.³) multiply by 0.0283.

TABLE 1. Ingredient Weights, Net Issue Weights, Gross Issue Weights and Total Cube Requirements for Ingredients Used in Entrees from the 42-day Menu (25,000 Standard Servings)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Bacon, Baked, Prefried</u>				
Bacon, raw, sliced	3,750	3,947	4,200	100.0
<u>Beef, Barbecued</u>				
Beef, boneless, ground	7,640	7,640	8,262	179.0
Onions, fresh, ground	1,375	1,528	1,581	50.0
Catsup, tomato	3,750	3,750	4,263	96.0
Mustard, prepared	250	250	360	10.0
Salt	94	94	96	1.6
Sugar, brown	172	172	184	3.1
Vinegar, cider	360	360	560	14.7
<u>Beef, Corned, Roast</u>				
Beef, corned	10,000	10,000	10,855	167.0
<u>Beef Cubes, Barbecued</u>				
Beef, boneless, diced	7,507	7,507	8,100	176.0
Shortening	250	250	260	5.0
Onions, chopped	1,000	1,111	1,133	36.0
Starch	250	250	265	7.6
Chili powder	32	32	63	2.0
Mustard, ground, dry	24	24	32	1.2
Sugar, brown	63	63	77	1.3
Salt	63	63	64	1.0
Pepper, black	2.5	2.5	3	0.2
Tomato paste, canned	937.5	937.5	1,080	23.0
Vinegar, cider	187.5	187.5	300	7.9
Worcestershire sauce	62.5	62.5	120	3.0
Hot sauce	15.5	15.5	33	1.0
Water	3,750			

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Beef, Ground, Creamed</u>				
Butter	437.5	437.5	511	8.3
Flour, pastry	250	250	253	6.0
Milk, nonfat, dry	828	828	982	46.1
Starch	94	94	101	2.9
Onion salt	18.75	18.75	24	1.6
Celery salt	12.5	12.5	16	0.6
Onion powder	12.5	12.5	16	0.6
Pepper, black	6.25	6.25	8	0.3
Soup and gravy base, beef	21.9	21.9	26	0.7
Kitchen Bouquet	62.5	62.5	120	3.0
Beef, boneless, ground	5,985	5,985	6,464	140.0
Water	10,821			
<u>Beef Patties, Spanish</u>				
Tomatoes, canned	3,187	3,187	3,687	92.2
Onions, dry, chopped	187	208	214	7.0
Peppers, sweet chopped	250	312.5	333	18.0
Shortening	125	125	130	2.5
Flour, pastry	31.25	31.25	32	0.7
Sugar, granulated	31.25	31.25	32	0.7
Chili powder	2	2	3	0.1
Mushrooms, canned	500	625	752	16.0
Hamburgers, canned	7,032	7,032	10,754	269.0
Water	125			
<u>Beef Pot Pie</u>				
Beef, boneless, diced	7,500	7,500	8,100	176.0
Flour, pastry	265.5	265.5	268	6.0
Pepper, black	7.5	7.5	10	0.4
Salt	109.3	109.3	111	2.0
Onions, dry, chopped	750	833	852	28.0
Shortening	250	250	260	5.0
Juice, tomato, canned	3,062.5	3,062.5	3,560	86.1

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
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Beef Pot Pie (Continued)

Carrots, fresh chopped	1,500	1,875	1,916	68.0
Potatoes, fresh, chopped	1,500	2,000	2,160	59.0
Water	5,500			

Beef Pot Roast w/Gravy

Beef, boneless, pot roast	10,000	10,000	10,800	234.0
Shortening	250	250	260	5.0
Monosodium glutamate	7.5	7.5	10	0.4
Pepper, black	7.5	7.5	10	0.4
Salt	93.75	93.75	96	1.6
Garlic, dry, chopped	7.5	10	11	0.5
Onions, dry, chopped	750	833	852	28.0
Shortening	406	406	421	8.1
Flour, pastry	250	250	253	5.0
Starch	62.5	62.5	69	2.0
Water	5,575			

Beef Steak, Pepper

Beef, boneless, swiss steak	10,000	10,000	10,800	234.0
Shortening	500	500	520	10.0
Tomato paste	575	575	671	14.2
Soy sauce	625	625	1,000	226.3
Salt	62.5	62.5	63	1.0
Sugar, granulated	31.25	31.25	32	0.7
Pepper, black	3.75	3.75	5	0.2
Monosodium glutamate	50	50	67	2.5
Starch	78	78	85	2.4
Pepper, sweet, chopped	2,000	2,500	2,666	144.0
Water	3,644			

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Beef Steak, Salisbury w/Gravy</u>				
Milk, nonfat, dry	100	100	118	6.0
Bread, broken	500	500	626	56.0
Beef, boneless, ground	7,500	7,500	8,100	176.0
Onions, dry, chopped	750	833	852	28.0
Eggs, whole, frozen	250	250	274	5.8
Pepper, black	5	5	6	0.2
Salt	93.75	93.75	96	1.6
Worcestershire sauce	46.75	46.75	88	2.2
Flour, pastry	250	250	253	6.0
Starch	46.75	46.75	53	1.5
Kitchen Bouquet	46.75	46.75	88	2.2
Soup and gravy base, beef	93.75	93.75	114	3.0
Pepper, black	3.75	3.75	5	0.2
Water	1,000			
<u>Beef Steak, Swiss w/Gravy</u>				
Beef, boneless, swiss	10,000	10,000	10,800	234.0
Flour, pastry	500	500	505	11.0
Pepper, black	3.75	3.75	5	0.2
Salt	31.25	31.25	32	0.5
Shortening	500	500	520	10.0
Garlic, dry, chopped	5	5.5	6	0.3
Onions, dry, chopped	750	833	852	28.0
Pepper, black	6.25	6.25	8	0.3
Salt	62.5	62.5	63	1.0
Worcestershire sauce	93.75	93.75	180	4.5
Soup and gravy base, beef	46.75	46.75	57	1.5
Water	1,000			
<u>Beef Stew</u>				
Beef, boneless, diced	7,500	7,500	8,100	176.0
Flour, pastry	125	125	126	2.8
Salt	78	78	79	1.3

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
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Beef Stew (Continued)

Pepper, black	7.75	7.75	10	0.4
Garlic, dehydrated	12.5	12.5	17	1.0
Shortening	250	250	260	5.0
Carrots, fresh	2,000	2,500	2,553	90.6
Celery, fresh	1,000	1,333	1,452	55.0
Onions, dry	750	833	852	28.0
Potatoes, fresh	2,000	2,666	2,884	78.2
Salt	31.25	31.25	32	0.5
Tomatoes, canned	1,500	1,500	1,738	44.0
Thyme, ground	2.5	2.5	3	0.2
Bay leaves	1.25	1.25	2	0.1
Flour, pastry	156	156	160	3.6
Starch	130	130	143	4.1
Water	1,822			

Chicken, Barbecued

Chicken, cut up	12,500	12,500	13,520	385.0
Shortening	250	250	260	5.0
Onions, dry, chopped	750	833	852	28.0
Butter	187.5	187.5	210	3.5
Starch	46.8	46.8	53	1.5
Vinegar, Cider	1,000	1,000	1,600	42.0
Worcestershire sauce	500	500	960	96.0
Catsup, tomato	3,750	3,750	4,263	12.0
Sugar, brown	625	625	714	20.0
Salt	125	125	127	2.0
Pepper, black	3.3	3.3	4	0.2
Butter	250	250	280	4.5
Mustard, prepared	218.8	218.8	315	9.0
Water	3,000			

Chicken, Country Style

Chicken, cut up	12,703	12,703	13,761	391.6
Flour, pastry	1,032	1,032	1,040	23.0

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Chicken, Country Style</u> (Continued)				
Pepper, black	3.75	3.75	5	0.2
Paprika, ground	3.75	3.75	5	0.2
Starch	46.75	46.75	53	1.5
Milk, nonfat, dry	218.75	218.75	259	12.2
Soup and gravy base, chicken	112.5	112.5	135	3.6
Shortening	609.25	609.25	634	12.2
Flour, pastry	203	203	205	4.5
Salt	140	140	142	2.3
Water	7,000			
<u>Chicken, Fried</u>				
Chicken, cut up	12,500	12,500	13,540	385.4
Flour, pastry	1,000	1,000	1,010	23.0
Salt	125	125	127	2.0
Pepper, black	8.75	8.75	11	0.4
Paprika, ground	2.5	2.5	3	0.1
<u>Chicken, Oven Fried</u>				
Chicken, cut up	12,531	12,531	13,572	386.3
Flour, pastry	750	750	758	17.0
Salt	156	156	159	2.6
Pepper, black	15.5	15.5	21	0.8
Milk, nonfat, dry	78	78	93	4.4
Eggs, whole, frozen	500	500	551	11.7
Bread crumbs	1,234	1,234	1,394	69.3
Water	766			
<u>Chicken Pot Pie</u>				
Chicken, whole, raw	11,250	11,250	12,480	386.9
Salt	93.75	93.75	98	1.6
Bay leaves	2.5	2.5	3	0.2
Monosodium glutamate	7.5	7.5	10	0.4

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
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Chicken Pot Pie (Continued)

Butter	234	234	273	4.1
Flour, pastry	296.75	296.75	303	6.8
Pepper, black	5.5	5.5	7	0.3
Celery salt	5.5	5.5	7	0.3
Salt	15	15	16	0.3
Potatoes, raw, diced	937	1,249	1,350	36.6
Carrots, raw, diced	937	1,171	1,196	42.4
Peas, frozen	1,515	1,515	1,700	66.7
Starch	109	109	122	3.4
Milk, nonfat, dry	218.75	218.75	259	12.1
Eggs, whole, frozen	1,062.5	1,062.5	1,168	24.7
Sugar, granulated	15.5	15.5	16	0.3
Flour, pastry	1,062.5	1,062.5	1,080	2.4
Baking powder	62.5	62.5	78	2.0
Salt	62.5	62.5	65	1.1
Shortening	265.5	265.5	272	5.3
Water	5,500			

Chili Con Carne

Beans, kidney, dry	2,000	2,000	2,040	58.8
Beef, boneless, ground	6,000	6,000	6,480	140.4
Garlic, dry, chopped	15.5	17.2	18	0.9
Onions, dry, chopped	500	555.5	566	18.3
Monosodium glutamate	62.5	62.5	83	3.1
Tomatoes, canned	4,781	4,781	5,535	138.4
Chili powder	93.75	93.75	133	4.3
Paprika, ground	31.25	31.25	42	1.6
Pepper, cayenne	1	1	1	0.1
Salt	156.25	156.25	159	2.6
Water	4,875			

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Chop Suey, Pork</u>				
Pork, boneless, diced	8,000	8,000	8,480	200.0
Salt	156	156	159	2.6
Pepper, black	3.75	3.75	5	0.2
Onions, dry, sliced	3,000	3,333	3,397	109.9
Celery, fresh, sliced	2,000	2,666.6	2,910	109.2
Bean sprouts, canned	3,000	3,000	7,106	173.7
Starch	312.5	312.5	345	9.9
Ginger, ground	3.75	3.75	5	0.2
Soy sauce	250	250	400	10.5
Molasses	125	125	140	2.6
Water	2,275			
<u>Cold Meat Platter</u>				
Turkey, frozen, cooked	5,000	5,000	5,712	129.6
Gevelot, frozen, soft	1,250	1,250	1,352	34.7
Salami, frozen, cooked	1,250	1,250	1,352	34.7
<u>Frankfurters, Barbecued</u>				
Frankfurters, frozen	6,250	6,250	6,708	176.3
Shortening	125	125	130	2.5
Onions, fresh	625	695	709	22.9
Sugar, granulated	125	125	126	2.8
Pepper, black	7.5	7.5	10	0.4
Mustard, dry, ground	25	25	34	1.3
Paprika, ground	15.5	15.5	21	0.8
Worcestershire sauce	187.5	187.5	356	8.9
Hot sauce	15.5	15.5	33	0.8
Catsup, tomato	1,125	1,125	1,284	28.8
Vinegar, cider	1,000	1,000	1,600	42.0
Water	500			

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>French Toast</u>				
Milk, nonfat, dry	125	125	147	6.9
Salt	15.5	15.5	16	0.3
Sugar, granulated	375	375	379	8.5
Eggs, whole, frozen	3,125	3,125	3,439	72.9
Bread, dry, sliced	3,000	3,333	5,120	430.1
Shortening	500	500	520	10.1
Water	125			
<u>Hash, Beef</u>				
Beef, boneless, raw	3,505	3,505	3,780	82.0
Potatoes, raw, diced	3,375	3,375	3,645	99.0
Soup and gravy base, beef	136	136	163	4.0
Onion powder	75	75	99	4.0
Pepper, white	2.5	2.5	3	0.1
Garlic powder	0.25	0.25	1	0.1
Monosodium glutamate	0.75	0.75	2	0.1
Salt	35	35	36	0.5
Water	1,115			
<u>Hash, Corned Beef</u>				
Corned beef, canned	6,000	6,000	7,348	125.3
Onions, dry, chopped	1,500	1,666	1,698	54.9
Peppers, fresh, chopped	1,500	1,875	2,000	108.1
Shortening	500	500	520	10.1
Potatoes, fresh	6,000	8,000	8,640	234.4
Pepper, black	15.5	15.5	21	0.8
Salt	78	78	79	1.3
<u>Lasagna, Baked</u>				
Tomato paste, canned	2,375	2,375	2,727	58.6
Tomatoes, canned, crushed	3,250	3,250	3,762	94.0
Bay leaves	1.75	1.75	2	0.1

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
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Lasagna, Baked (Continued)

Oregano, ground	15.5	15.5	21	1.3
Thyme, ground	7.25	7.25	10	0.6
Pepper, cayenne	3.75	3.75	5	0.4
Salt	62.5	62.5	64	1.0
Pepper, black	3.75	3.75	5	0.2
Cheese, parmesan, grated	203	203	253	11.5
Starch	46.75	46.75	53	1.5
Onions, dry, chopped	1,046	1,162	1,183	38.3
Garlic, dry, chopped	18.75	20.8	22	1.0
Shortening	109.25	109.25	114	2.2
Beef, boneless, ground	2,156	2,156	2,327	50.4
Eggs, whole, frozen	687.5	687.5	756	16.0
Cheese, cottage	1,640	1,640	2,460	100.2
Cheese, parmesan, grated	203	203	253	11.5
Parsley, dehydrated	5	5	8	1.5
Noodles, lasagna, dry	1,500	1,500	1,875	105.0
Cheese, mozzarella	828	828	931	17.0
Cheese, parmesan, grated	281	281	351	16.9
Water	2,750			

Macaroni and Cheese

Macaroni, dry	2,040	2,040	2,320	71.3
Milk, nonfat, dry	515.5	515.5	611	28.7
Salt	62.5	62.5	64	1.0
Pepper, white	3.75	3.75	5	0.1
Butter	250	250	294	4.7
Bread crumbs	515	515.5	585	290.7
Cheese, cheddar, mild	1,515	1,515	1,598	33.7
Cheese, cheddar, sharp	562	562	592	12.5
Butter	359	359	420	6.8
Flour, pastry	343	343	347	7.7
Water	5,078			

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Meatball, Submarine</u>				
Onions, fresh, ground	296	329	337	10.9
Shortening	78	78	83	1.6
Tomatoes, canned	2,000	2,000	2,314	57.9
Tomato paste	750	750	859	18.4
Bay leaves	5	5	6	0.4
Oregano, ground	2	2	2.1	0.2
Pepper, cayenne	2	2	2.5	0.2
Salt	31.25	31.25	32	0.5
Sugar, granulated	31.25	31.25	32	0.7
Thyme, ground	2	2	2.4	0.2
Garlic powder	2	2	3	0.1
Onions, dry, chopped	875	972	989	32.0
Shortening	125	125	130	2.5
Beef, boneless, ground	7,500	7,500	8,100	175.5
Bread crumbs	1,125	1,125	1,292	64.2
Eggs, whole, frozen	500	500	551	11.7
Pepper, black	4	4	5	0.2
Salt	93.75	93.75	95	1.6
Milk, nonfat, dry	78	78	93	4.3
Water	2,188			
<u>Meatballs, Swedish</u>				
Milk, nonfat, dry	78	78	93	4.3
Bread, dry, broken	1,000	1,000	1,250	105.0
Onions, dry, chopped	750	833	852	27.6
Shortening	78	78	83	1.6
Beef, boneless, ground	7,594	7,594	8,203	177.7
Eggs, whole, frozen	250	250	274	5.8
Pepper, black	2.5	2.5	3	0.1
Salt	62.5	62.5	64	1.0
Flour, pastry	312.5	312.5	316	7.0
Starch	46.75	46.75	53	1.5
Soup and gravy base, beef	187.5	187.5	229	6.0
Garlic, powdered	2.5	2.5	3	0.1

TABLE 1)Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
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Meatballs, Swedish (Continued)

Nutmeg, ground	2.5	2.5	3	0.2
Oregano, ground	7.5	7.5	10	0.6
Pepper, black	2.5	2.5	3	0.1
Paprika, ground	7.5	7.5	10	0.4
Water	6,000			

Meatloaf

Bread, dry, broken	1,000	1,000	1,250	105.0
Onions, dry, chopped	312.5	347	352	11.4
Peppers, sweet, chopped	125	156	166	9.0
Celery, fresh, chopped	250	333	360	13.6
Shortening	125	125	130	2.5
Beef, boneless, ground	7,500	7,500	8,100	175.5
Eggs, whole, frozen	312	312	343	7.3
Salt	93.75	93.75	96	1.6
Pepper, black	10	10	14	0.5
Water	3,750			

Pizza sauce

Tomatoes, canned	3,187	3,187	3,692	92.3
Tomato paste	469	469	535	11.5
Salt	6	6	7	0.1
Pepper, black	1.5	1.5	2	0.1
Garlic, powdered	1.25	1.25	2	0.1
Oregano, ground	5	5	6	0.4
Sugar, granulated	12	12	13	0.3
Cheese, grated	250	250	312	14.1

Pork, Baked Stuffed

Pork slices, boneless	8,750	8,750	9,275	218.8
Pepper, black	2.5	2.5	3	0.1
Salt	46.75	46.75	49	0.8

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Pork, Baked Stuffed (Continued)</u>				
Bread, dry, broken	1,187	1,187	1,484	124.7
Onions, dry, chopped	375	417	423	13.7
Pepper, black	0.75	0.75	2	0.1
Poultry seasoning	5	5	6	0.2
Salt	2.5	2.5	3	0.1
Shortening	93.75	93.75	99	2.0
Eggs, whole, frozen	125	125	139	2.9
Peppers, sweet, fresh	750	1,000	1,065	57.6
Water	1,500			
<u>Pork Loin, Barbecued</u>				
Pork loin, boneless	9,750	9,750	10,335	245.0
Sugar, granulated	1,000	1,000	1,010	22.7
Sugar, brown	125	125	154	2.1
Starch	46.75	46.75	53	1.5
Mustard, dry, ground	15.5	15.5	21	0.8
Pepper, cayenne	2.5	2.5	3	0.2
Chili powder	5	5	7	0.2
Ketchup, tomato	62.5	62.5	69	1.5
Vinegar, cider	1,500	1,500	2,400	63.0
Juice, lemon	125	125	201	7.7
Salad oil	37.5	37.5	42	0.8
Salt	15.5	15.5	16	0.3
Water	1,500			
<u>Pork Slices, Braised</u>				
Pork loin, boneless	8,750	8,750	9,275	218.8
Salt	62.5	62.5	64	1.0
Pepper, black	2.5	2.5	3	0.1

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Pork Spareribs, Barbecued</u>				
Pork spareribs	18,750	18,750	20,345	579.1
Chili sauce	500	500	94.5	27.2
Catsup, tomato	5,750	5,750	6,551	147.1
Worcestershire sauce	500	500	952	23.8
Mustard, prepared	250	250	360	9.9
Vinegar, cider	500	500	800	21.0
Pepper, black	15.5	15.5	21	0.8
Pepper, cayenne	7.75	7.75	11	0.8
Salt	62.5	62.5	64	1.0
<u>Pork Spareribs, Braised</u>				
Pork spareribs	18,750	18,750	20,345	579.1
Onions, dry, chopped	1,250	1,388.8	1,418	45.9
Pepper, black	15.5	15.5	21	0.8
Salt	93.75	93.75	96	1.6
<u>Pork, Sweet and Sour</u>				
Pork, diced, boneless	8,000	8,000	8,480	200.0
Eggs, whole, frozen	250	250	274	5.8
Soy sauce	250	250	401	10.5
Starch	250	250	265	7.8
Salt	62.5	62.5	64	1.0
Garlic, dry, crushed	7.0	7.0	9	0.4
Shortening	250	250	260	5.1
Bean sprouts	3,250	3,250	7,695	188.1
Pineapple, canned, chunks	1,625	1,625	1,861	43.6
Vinegar, cider	625	625	1,000	26.3
Soy sauce	125	125	199	5.2
Salt	31.25	31.25	32	0.5
Sugar, granulated	1,000	1,000	1,010	22.7
Starch	250	250	265	7.9
Peppers, fresh	500	525	534	28.9
Water	3,625			

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Salad, Tuna</u>				
Tuna, canned	5,000	5,000	5,616	143.5
Eggs, shell	546.9	546.9	1,710	98.8
Celery, fresh, chopped	2,000	2,666.6	2,910	110.1
Pickles, chopped	562	562	1,061	22.9
Salt	78	78	79	1.2
Dressing, salad	750	750	1,180	28.4
Lettuce, fresh	1,000	1,428	1,632	90.2
<u>Salad, Turkey</u>				
Turkey, raw, boneless	6,250	6,250	7,072	214.5
Salt	93.75	93.75	96	1.6
Bay leaves	5	5	6	0.4
Monosodium glutamate	62.5	62.5	83	3.1
Celery, fresh, chopped	3,000	4,000	4,362	165.0
Peppers, sweet, fresh	375	469	499	27.0
Juice, lemon	125	125	204	7.8
Dressing, salad	562.5	562.5	884	21.3
Salt	62.5	62.5	63	1.1
Pepper, black	3	3	4	0.2
Lettuce, fresh	1,000	1,428	1,632	90.2
<u>Salmon Loaf</u>				
Salmon, Canned	5,000	5,000	6,044	152.1
Butter	250	250	294	4.7
Celery, fresh, chopped	328	437	474	17.9
Onions, dry, chopped	328	364	372	12.0
Bread crumbs	1,000	1,000	1,132	56.3
Eggs, whole, frozen	500	500	551	11.7
Salt	31.25	31.25	32	0.5
Pepper, black	2.5	2.5	3	0.1
Juice, lemon	250	250	408	16.0

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Sandwich, Bacon and Cheese</u>				
Bread	3,000	3,000	3,750	315.0
Butter	500	500	581	9.4
Lettuce, fresh	1,250	1,786	2,040	112.7
Cheese, process, sliced	2,000	2,000	2,116	44.6
Bacon, chopped	500	1,500	1,605	38.1
Pimientos, chopped	218	218	254	5.6
Sweet relish	250	250	310	7.3
Dressing, salad	500	500	785	18.9
<u>Sandwich, Bacon, Lettuce and Tomato</u>				
Bread	3,000	3,000	3,750	315.0
Butter	500	500	581	9.4
Dressing, salad	500	500	785	18.9
Bacon, cooked	2,500	7,500	8,032	190.6
Tomatoes, sliced	3,000	3,333	3,665	234.9
Lettuce, fresh	1,250	1,786	2,040	112.7
<u>Sandwich, Corned Beef</u>				
Beef, corned, cooked	4,000	4,000	4,884	83.3
Bread	3,000	3,000	3,750	315.8
Butter	500	500	581	9.4
Mustard, prepared	500	500	702	19.8
Lettuce, fresh	1,000	1,429	1,640	90.6
<u>Sandwich, grilled cheese</u>				
Cheese, process, sliced	3,125	3,125	3,385	59.9
Bread	3,000	3,000	3,750	315.0
Butter	500	500	581	9.4
<u>Sandwich, Grilled Ham and Cheese</u>				
Cheese, process, sliced	1,562	1,562	1,693	29.9
Ham, canned	3,750	4,167	4,498	104.1
Bread	3,000	3,000	3,750	315.0
Butter	500	500	581	9.4

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Sandwich, Hot Pork</u>				
Pork loin, boneless	9,750	9,750	10,335	243.8
Salt	125	125	128	2.1
Pepper, black	15.5	15.5	21	0.8
Bread	3,000	3,000	3,750	315.0
Shortening	375	375	390	7.5
Flour, pastry	281	281	284	6.4
Salt	46.75	46.75	49	0.8
Pepper, black	3.0	3.0	4	0.2
<u>Sandwich, Hot Roast Beef</u>				
Beef, boneless, pot roast	10,000	10,000	10,800	234.0
Shortening	250	250	260	5.1
Monosodium glutamate	46.75	46.75	62	2.3
Pepper, black	7.75	7.75	10	0.4
Salt	93.75	93.75	96	1.6
Garlic, dry, chopped	3	3	4	0.2
Onions, dry, chopped	750	833	852	27.4
Bread	3,000	3,000	3,750	315.0
<u>Sandwich, Hot Turkey</u>				
Turkey, boneless, raw	7,000	7,000	7,932	240.3
Shortening	406	406	422	8.2
Flour, pastry	328	328	331	7.4
Soup and gravy base, chicken	125	125	153	4.0
Pepper, black	5	5	6	0.2
Starch	62.5	62.5	69	2.0
Poultry seasoning	15.5	15.5	21	0.8
Kitchen Bouquet	22.5	22.5	40	1.0
Bread	3,000	3,000	3,750	315.0
<u>Sandwich, Submarine</u>				
Bread, french	6,250	6,250	7,812	656.2
Dressing, salad	500	500	785	18.9

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Sandwich, Submarine</u> (Continued)				
Cold meat, luncheon	5,250	5,250	5,625	133.5
Cheese, cheddar	1,500	1,500	1,584	33.4
Cheese, American	1,500	1,500	1,625	28.8
Tomatoes, fresh	2,500	2,778	3,058	196.0
Lettuce, fresh	750	1,071	1,240	68.5
<u>Sandwich, Western</u>				
Ham, cooked, chopped	1,875	2,083	2,252	52.1
Eggs, whole, frozen	1,875	1,875	2,062	78.1
Onions, dry, chopped	250	278	284	9.2
Peppers, sweet, chopped	125	156	166	9.0
Pepper, black	1	1	1	0.1
Salt	6.25	6.25	6	0.1
Bread	3,000	3,000	3,750	315.0
Butter	500	500	581	9.4
Lettuce, fresh	1,000	1,428	1,632	90.1
<u>Spaghetti and Meatballs</u>				
Garlic, dry, chopped	31.25	34.75	36	1.8
Onions, dry, chopped	750	833	852	27.6
Shortening	125	125	130	2.5
Tomatoes, canned	6,375	6,375	7,392	184.8
Bay leaves	2	2	3	0.2
Oregano, ground	3.75	3.75	4	0.3
Pepper, cayenne	2	2	3	0.2
Salt	78	78	79	1.3
Sugar, granulated	62.5	62.5	63	1.4
Thyme, ground	3.75	3.75	4	0.3
Onions, dry, chopped	875	972	989	32.0
Shortening	62.5	62.5	65	1.3
Beef, boneless, ground	7,500	7,500	8,100	175.5
Bread crumbs	875	875	993	49.0
Eggs, whole, frozen	250	250	274	5.8

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft.3)
<u>Spaghetti and Meatballs</u> (Continued)				
Pepper, black	3.75	3.75	5	0.2
Tomato paste	1,875	1,875	2,160	46.4
Spaghetti, dry	3,000	3,000	3,625	82.5
Water	4,000			
<u>Spaghetti with meat sauce</u>				
Spaghetti, dry	3,000	3,000	3,625	82.5
Beef, boneless, ground	6,125	6,125	6,615	143.3
Starch	46.75	46.75	53	1.5
Tomato paste	2,875	2,875	3,305	71.0
Tomatoes, canned	6,375	6,375	7,392	184.6
Garlic powder	5	5	6	0.4
Salt	109	109	111	1.8
Oregano, ground	5	5	6	0.4
Pepper, cayenne	2.5	2.5	3	0.2
Thyme, ground	2.5	2.5	3	0.2
Water	4,000			
<u>Tuna and Noodles</u>				
Tuna, canned	5,031	5,031	5,659	144.6
Noodles, dry	1,500	1,500	1,800	131.3
Milk, nonfat, dry	625	625	739	34.7
Flour, pastry	453	453	458	10.2
Salt	46.75	46.75	48	0.8
Butter	604.5	604.5	707	11.4
Peppers, sweet, chopped	187.5	234	250	13.5
Onions, dry, chopped	187.5	208	214	6.9
Butter	187.5	187.5	224	3.6
Pimientos, chopped	140.5	140.5	164	3.6
Cheese, cheddar	484.25	484.25	511	10.8
Paprika, ground	15.5	15.5	21	0.8
Water	5,500			

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft ³)
<u>Turkey Pot Pie</u>				
Turkey, boneless, raw	6,250	6,250	7,072	214.2
Salt	93.25	93.25	94	1.5
Bay leaves	2.5	2.5	3	0.2
Monosodium glutamate	46.75	46.75	64	2.4
Butter	234.25	234.25	280	4.5
Flour, pastry	296.75	296.75	303	6.8
Pepper, black	5	5	6	0.2
Celery salt	5	5	6	0.2
Salt	15.5	15.5	16	0.4
Potatoes, raw, diced	937.5	1,249.	1,350	36.6
Carrots, raw, diced	937.5	1,171	1,180	41.8
Peas, frozen	1,515	1,515	1,701	66.8
Starch	234	234	265	7.5
Milk, nonfat, dry	218	218	256	12.0
Eggs, whole, frozen	1,062	1,062	1,155	24.5
Sugar, granulated	15.5	15.5	16	0.3
Flour, pastry	1,062	1,062	1,071	24.0
Baking powder	62.5	62.5	78	2.0
Shortening	265	265	276	5.3
Salt	62.5	62.5	64	1.0
Water	7,828			
<u>Vealburgers</u>				
Bread, dry, broken	500	500	625	52.5
Veal, ground	7,750	7,750	8,370	179.8
Onions, dry, chopped	750	833	852	28.1
Salt	125	125	127	2.1
Pepper, black	7.75	7.75	10	0.4
Eggs, whole, frozen	250	250	274	5.8
Water	375			

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Veal Loaf</u>				
Bread, dry, broken	1,000	1,000	1,250	105.0
Onions, dry, chopped	312	346	353	11.4
Peppers, sweet, chopped	125	156	166	9.0
Celery, fresh, chopped	250	333	360	13.6
Shortening	125	125	130	2.5
Veal, boneless, ground	5,000	5,000	5,400	116.0
Eggs, whole, frozen	312	312	343	7.2
Salt	93.75	93.75	96	1.6
Pepper, black	7.75	7.75	10	0.4
Beef, boneless, ground	2,500	2,500	2,700	58.5
<u>Veal Parmesan</u>				
Veal, boneless, sliced	8,750	8,750	9,450	203.0
Flour, pastry	281	281	284	6.4
Pepper, black	5	5	6	0.2
Salt	78	78	79	1.3
Garlic salt	2.5	2.5	3	0.1
Milk, nonfat, dry	100	100	118	5.6
Eggs, whole, frozen	765	765	842	17.9
Bread crumbs	1,000	1,000	1,132	56.2
Cheese, grated, parmesan	93.75	93.75	117	5.3
Tomato paste	1,437	1,437	1,651	35.4
Sugar, granulated	125	125	128	2.8
Salt	62	62	63	1.1
Pepper, black	7.75	7.75	10	0.4
Pepper, cayenne	3.75	3.75	5	0.4
Cheese, parmesan	125	125	156	7.1
Onions, dry, chopped	750	833	852	27.6
Shortening	500	500	520	10.0
Flour, pastry	250	250	253	5.7
Water	3,750			

TABLE 1. (Continued)

Entrees and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Veal Steaks, Breaded</u>				
Veal, boneless, slices	8,750	8,750	9,450	203.0
Flour, pastry	281	281	283	6.3
Salt	78	78	79	1.3
Pepper, black	2.5	2.5	3	0.1
Milk, nonfat, dry	46.75	46.75	54	2.6
Eggs, whole, frozen	250	250	274	5.8
Bread crumbs	875	875	993	49.3
Paprika, ground	15.5	15.5	21	0.8
Water	438			

TABLE 2. Ingredient Weights, Net Issue Weights, Gross Issue Weights and Total Cube Requirements for Ingredients Used in Vegetable Items from the 42-day Menu (25,000 Standard Servings)

Vegetable Items and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft.3)
<u>Beans, Baked</u>				
Beans, kidney or navy, dry	4,000	4,000	4,080	117.6
Salt	94	94	98	1.6
Sugar, brown	500	500	525	8.8
Mustard, ground	31	31	42	1.6
Molasses	750	750	896	16.2
Vinegar	63	63	100	2.6
Bacon	750	750	848	27.5
<u>Beets, Harvard</u>				
Beets, canned	6,500	6,500	7,515	183.7
Cloves, whole	3	3	4	0.3
Sugar, granulated	250	250	253	5.7
Salt	31	31	32	0.5
Cornstarch	78	78	85	2.4
Vinegar	188	188	300	7.9
Butter	125	125	145	3.6
<u>Broccoli, Polonnaise</u>				
Broccoli, frozen	5,000	5,000	5,043	221.5
Salt	31	31	32	0.5
Bread crumbs	125	125	143	7.1
Butter	750	750	880	22.0
Eggs, shell	225	225	258	14.9
Parsley, fresh	47	47	60	5.0
<u>Cabbage, Buttered</u>				
Salt	63	63	64	1.1
Cabbage, dehydrated	750	750	1,500	137.5
Butter	250	250	290	7.2
Pepper, black	1.3	1.3	2	0.1

TABLE 2. (Continued)

Vegetable Items and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Carrots, Glazed</u>				
Carrots, fresh	5,000	6,100	6,223	221.0
Sugar, granulated	63	63	64	1.4
Salt	31	31	32	0.5
Sugar, granulated	625	625	636	14.3
Salt	16	16	17	0.3
Butter	250	250	290	7.2
<u>Carrots, Lyonnaise</u>				
Carrots, fresh	5,000	6,100	6,223	221.0
Sugar, granulated	63	63	64	1.4
Salt	31	31	32	0.5
Onions, dry	250	300	306	9.9
Butter	250	250	290	7.2
Salt	16	16	17	0.3
Pepper, black	1.3	1.3	2	0.1
Parsley, fresh	15.7	15.7	20	1.7
<u>Carrots, Normandie</u>				
Carrots, fresh	5,000	6,100	6,223	221.0
Sugar, granulated	63	63	64	1.4
Salt	31	31	32	0.5
Butter	250	250	290	7.2
Flour, pastry	125	125	132	2.9
Sugar, granulated	63	63	64	1.4
Nutmeg, ground	1.3	1.3	2	0.1
Parsley, fresh	15.7	15.7	20	1.7
<u>Carrot sticks</u>				
Carrots, fresh	1,688	2,094	2,138	7.6

TABLE 2. (Continued)

Vegetable Items and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Celery Sticks</u>				
Celery, fresh	1,500	1,995	2,160	81.7
Cheese, cheddar process	750	750	864	19.8
Pimientos, canned	188	188	223	4.9
Dressing, salad	125	125	198	4.8
Pepper, cayenne	0.7	0.7	1	0.1
Worcestershire sauce	7.8	7.8	16	0.4
<u>Corn O'Brien</u>				
Bacon	500	500	583	18.9
Peppers, sweet, fresh	500	510	672	36.3
Onions, dry	375	450	459	14.9
Corn, canned, whole grain	6,313	6,313	11,421	267.3
Salt	31	31	32	0.5
Sugar, granulated	16	16	17	0.4
Pepper, black	1.9	1.9	3	0.1
Pimientos, canned	109	109	127	2.8
<u>Corn, On Cob</u>				
Corn, fresh	13,283	24,175	26,598	1,023.6
<u>Corn, Sauteed</u>				
Corn, canned, whole grain	6,313	6,313	11,421	267.3
Salt	31	31	32	0.5
Sugar, granulated	16	16	17	0.4
Pepper, black	1.9	1.9	3	0.1
Pimientos, canned	109	109	127	2.8

TABLE 2. (Continued)

Vegetable Items and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Onions, Baked with Tomatoes</u>				
Onions, dry	5,000	6,000	6,120	198.0
Salt	55	55	61	1.0
Tomatoes, canned	3,188	3,188	3,696	92.4
Sugar, granulated	31	31	32	0.7
Bay leaves	0.1	0.1	0.1	0.1
Pepper, black	2.6	2.6	4	0.1
Cloves, whole	3	3	4	0.3
Salt	31.3	31.3	32	0.5
<u>Onions, Spanish</u>				
Onions, dry	3,750	4,500	4,590	148.5
Salt	55	55	61	1.0
Tomatoes, canned	3,188	3,188	3,696	92.4
Sugar, granulated	31	31	32	0.7
Peppers, sweet, fresh	1,000	1,220	1,312	70.9
Celery, fresh	750	998	1,090	40.9
Pepper, black	2.6	2.6	4	0.3
Cloves, whole	3	3	4	0.3
Salt	31.3	31.3	32	0.5
Shortening	250	250	260	5.1
Flour, pastry	63	63	64	1.4
<u>Potato Cakes, Grilled</u>				
Potatoes, white, instant	1,531	1,531	1,806	46.2
Milk, nonfat, dry	188	188	224	10.5
Butter	250	250	290	7.2
Salt	31	31	32	0.5
Pepper, black	2.6	2.6	4	0.1
Eggs, shell	297	297	340	19.7

TABLE 2. (Continued)

Vegetable Items and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Potatoes, AuGratin</u>				
Potatoes, white, fresh	8,750	10,763	11,664	316.4
Antioxidant compound	22	22	39	0.8
Salt	78	78	79	1.3
Milk, nonfat, dry	313	313	384	18.0
Butter	400	400	585	14.6
Flour, pastry	188	188	192	4.3
Salt	31.3	31.3	32	0.5
Cheese, cheddar	750	750	814	17.2
Mustard, ground	1.3	1.3	2	0.1
Bread crumbs	250	250	282	14.0
Cheese, cheddar	125	125	133	2.8
<u>Potatoes, Baked</u>				
Potatoes, white, fresh	11,138	13,750	14,904	404.3
Shortening	250	250	260	5.1
Antioxidant compound	22	22	39	0.8
<u>Potatoes, Cottage Fried</u>				
Potatoes, white, fresh	8,750	10,763	11,664	316.4
Antioxidant compound	22	22	39	0.8
Salt	78	78	79	1.3
<u>Potatoes, Franconia</u>				
Potatoes, white, fresh	8,750	10,763	11,664	316.4
Antioxidant compound	22	22	39	0.8
Butter	500	500	581	14.5
Salt	31.3	31.3	32	0.5
Pepper, black	2.6	2.6	4	0.1
Paprika	15.7	15.7	21	0.8

TABLE 2. (Continued)

Vegetable Items and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft.3)
<u>Potatoes, Hash Browns</u>				
Potatoes, white, fresh	8,750	10,763	11,664	316.4
Antioxidant compound	22	22	39	0.8
Salt	78	78	79	1.3
<u>Potatoes, Home Fried</u>				
Potatoes, white, fresh	8,750	10,763	11,664	316.4
Antioxidant compound	22	22	39	0.8
<u>Potatoes, Lyonnaise</u>				
Potatoes, white, fresh	8,750	10,763	11,664	316.4
Antioxidant compound	22	22	39	0.8
Salt	78	78	79	1.3
Shortening	500	500	520	10.1
Onions, dry	250	300	306	9.9
<u>Potatoes, O'Brien</u>				
Potatoes, white, fresh	8,750	10,763	11,664	316.4
Antioxidant compound	22	22	39	0.8
Peppers, sweet, fresh	250	305	321	17.3
Pimientos, ground	110	110	127	2.8
<u>Potatoes, Oven Brownd</u>				
Potatoes, white, fresh	8,750	10,763	11,664	316.4
Antioxidant compound	22	22	39	0.8
Butter	500	500	581	14.5
Salt	31.3	31.3	32	0.5
Pepper, black	2.6	2.6	4	0.1
Paprika, ground	15.7	15.7	21	0.8

TABLE 2. (Continued)

Vegetable Items and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft.3)
<u>Potatoes, Parsley Buttered</u>				
Potatoes, white, fresh	8,750	10,763	11,664	316.4
Salt	78	78	79	1.3
Butter	250	250	290	7.2
Parsley, fresh	62.5	62.5	80	8.1
Antioxidant compound	22	22	39	0.8
<u>Potatoes, Rissole</u>				
Potatoes, white, fresh	8,750	10,763	11,664	316.4
Antioxidant compound	22	22	39	0.8
Salt	31.3	31.3	32	0.5
Pepper, black	2	2	3	0.1
<u>Potatoes, Scalloped</u>				
Potatoes, white, fresh	8,750	10,763	11,664	316.4
Antioxidant compound	22	22	39	0.8
Salt	109.3	109.3	111	1.8
Milk, nonfat, dry	313	313	384	18.0
Butter	250	250	290	7.2
Flour, pastry	125	125	132	2.9
Pepper, black	2.6	2.6	4	0.1
<u>Potatoes, Sweet Candied</u>				
Sugar, brown	2,000	2,000	2,142	357.0
Salt	23.4	23.4	24	0.4
Butter	250	250	290	7.2
Potatoes, sweet, canned	5,625	5,625	10,088	225.0
Oranges, fresh	250	343	392	11.8
<u>Radishes</u>				
Radishes, fresh	1,687	2,094	2,855	116.1

TABLE 2. (Continued)

Vegetable Items and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Rice, Fried</u>				
Rice	2,000	2,000	2,040	71.0
Salt	31.2	31.2	32	0.5
Salad Oil	62.5	62.5	71	1.4
Onions, dry	625	750	765	25.0
Peppers, sweet, fresh	375	476	488	26.0
Celery, fresh	375	499	544	21.0
Shortening	375	375	390	7.5
Meat, cooked	1,000	1,000	1,080	23.4
Pimientos, canned	250	250	295	7.0
Eggs, whole, frozen	500	500	570	33.0
Soy sauce	250	250	400	11.0
<u>Squash, Creole Summer</u>				
Onions, dry, chopped	750	900	918	29.7
Shortening	250	250	260	5.1
Squash, fresh summer	5,000	5,250	6,576	234.1
Tomatoes, canned, crushed	1,594	1,594	1,848	46.2
Salt	78	78	79	1.3
Sugar, granulated	47	47	51	1.1
Pepper, black	1.3	1.3	2	0.1
Pepper, cayenne	0.3	0.3	0.4	0.1
Garlic, dry	5	5	6	0.3
Parsley, fresh	31	31	40	3.3
<u>Tomatoes, Scalloped</u>				
Bread	375	375	480	40.3
Butter	125	125	145	3.6
Tomatoes, canned	6,375	6,375	7,392	184.8
Cloves, whole	6	6	9	0.5
Mustard, ground	5.2	5.2	8	0.3
Salt	31.3	31.3	32	0.5
Sugar, granulated	250	250	253	5.7
Cornstarch	211	211	233	6.7

TABLE 2. (Continued)

Vegetable Items and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Tomatoes, Stewed</u>				
Onions, dry	47	57	61	2.0
Butter	125	125	145	3.6
Tomatoes, canned	6,375	6,375	7,392	184.8
Sugar, granulated	219	219	222	5.0
Salt	47	47	49	0.8
Pepper, black	1.3	1.3	2	0.1

TABLE 3. Ingredient Weights, Net Issue Weights, Gross Issue Weights and Total Cube Requirements for Ingredients Used in Salads and Salad Dressings from the 42-day Menu (25,000 Standard Servings)

Salads and Salad Dressings and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft.3)
<u>Cole Slaw</u>				
Cabbage, fresh	3,000	3,810	4,318	181.2
Dressing, salad	1,000	1,000	1,576	37.9
Salt	21	21	22	0.4
Sugar, granulated	19	19	20	0.4
Vinegar, cider	63	63	100	2.6
Paprika, ground	1.3	1.3	2	0.1
<u>Dressing, Salad, Chiffonade</u>				
Mustard, ground	2.8	2.8	4	0.1
Pepper, black	2.8	2.8	4	0.1
Pepper, cayenne	0.7	0.7	1	0.1
Salt	62.5	62.5	63	1.1
Sugar, granulated	23.4	23.4	24	0.5
Salad oil	875	875	988	20.1
Vinegar, cider	500	500	800	21.1
Beets, canned	250	250	324	7.9
Eggs, whole, frozen	150	150	172	10.0
Onions, dry	47	56	57	1.6
Parsley, fresh	16	16	20	1.7
<u>Dressing, Salad, Chilean</u>				
Onions, dry	500	600	612	19.8
Salad Oil	375	375	427	8.6
Vinegar, cider	375	375	600	15.8
Sugar, granulated	63	63	64	1.4
Salt	7.8	7.8	8	0.1
Watsup, tomato	219	219	250	5.6
Sauce, chili	422	422	799	25.9

TABLE 3. (Continued)

Salads and Salad Dressings and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Dressing, Salad, Tamaze</u>				
Catsup, tomato	344	344	392	8.8
Relish, pickle, sweet	250	250	405	10.1
Eggs, whole, frozen	150	150	172	10.0
Dressing, salad	1,078	1,078	1,716	41.3
<u>Dressing, Salad, Garlic French</u>				
Garlic, dry	23	23	24	1.2
Mustard, ground	23.4	23.4	31	1.2
Paprika, ground	7.8	7.8	10	0.4
Pepper, cayenne	0.3	0.3	0.4	0.1
Salad oil	1,500	1,500	1,716	34.7
Salt	78	78	79	1.3
Sugar, granulated	125	125	126	2.8
Vinegar, cider	375	375	600	15.8
<u>Dressing, Salad, Green Salad</u>				
Catsup, tomato	313	313	358	8.0
Mustard, prepared	27	27	41	1.1
Pepper, black	3.9	3.9	5	0.2
Salt	31	31	32	0.5
Worcestershire sauce	15.6	15.6	30	0.7
Salad Oil	1,000	1,000	1,144	23.1
Vinegar, cider	375	375	600	15.8
Eggs, whole, frozen	150	150	172	10.0
Parsley, fresh	8	8	10	0.8
Peppers, sweet, fresh	219	219	234	12.6
<u>Dressing, Salad, Onion, French</u>				
Mustard, ground	3.9	3.9	5	0.2
Pepper, black	3.9	3.9	5	0.2
Pepper, cayenne	1.3	1.3	2	0.1

TABLE 3. (Continued)

<u>Salads and Salad Dressings and Ingredients Used Therein</u>	<u>Ingredient Weight (lbs.)</u>	<u>Net Issue Weight (lbs.)</u>	<u>Gross Issue Weight (lbs.)</u>	<u>Gross Volume (ft.3)</u>
<u>Dressing, Salad, Onion, French (Continued)</u>				
Salt	55	55	56	0.9
Sugar, granulated	31	31	32	0.7
Onions, dry	35	42	43	1.2
Salad oil	1,250	1,250	1,415	28.6
Vinegar, cider	625	625	1,000	26.3
<u>Dressing, Salad, Piquant</u>				
Vinegar, cider	250	250	400	10.5
Ketchup, tomato	594	594	676	15.2
Salad oil	750	750	848	17.1
Salt	16	16	17	0.3
Mustard, ground	7.8	7.8	10	0.4
Paprika, ground	5.9	5.9	8	0.3
Pepper, black	2.6	2.6	4	0.1
Sugar, granulated	7.8	7.8	8	0.2
Eggs, whole, frozen	300	300	340	19.7
Onions, dry	31	38	39	1.2
<u>Dressing, Salad, Russian</u>				
Sauce, chili	500	500	944	30.5
Onions, dry	16	19	20	0.6
Paprika, ground	7.8	7.8	10	0.4
Pepper, black	3.9	3.9	5	0.2
Pimientos, canned	47	47	55	1.2
Dressing, salad	1,500	1,500	2,210	50.9
<u>Dressing, Salad, Tasty French</u>				
Mustard, ground	15.6	15.6	21	0.8
Paprika, ground	15.6	15.6	21	0.8
Salt	55	55	56	0.9
Sugar, granulated	63	63	64	1.4

TABLE 3. (Continued)

Salads and Salad Dressings and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft.3)
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Dressing, Salad, Tasty, French (Continued)

Garlic, dry	3.9	3.9	4	0.2
Onions, dry	47	56	57	1.6
Worcestershire sauce	31	31	60	1.5
Vinegar, cider	500	500	800	21.0
Salad oil	1,500	1,500	1,695	34.2

Dressing, Salad, Thousand Island

Eggs, whole, frozen	300	300	340	19.7
Parsley, fresh	6	6	8	0.6
Peppers, sweet, fresh	31	38	41	2.2
Catsup, tomato	282	282	322	7.2
Dressing, salad	1,078	1,078	1,716	40.9
Salt	11	11	12	0.2
Pepper, cayenne	0.3	0.3	1	0.1

Dressing, Salad, Vinaigrette

Mustard, ground	3.9	3.9	5	0.2
Pepper, black	3.9	3.9	5	0.2
Pepper, cayenne	1.3	1.3	2	0.1
Salt	78	78	79	1.3
Sugar, granulated	31	31	32	0.7
Onions, dry	35	42	43	1.2
Parsley, fresh	23	23	29	2.4
Peppers, sweet, fresh	63	77	83	3.6
Pickles, sweet, cucumber	78	78	160	4.3
Salad oil	1,250	1,250	1,414	28.6
Vinegar, cider	750	750	1,200	31.5

TABLE 3. (Continued)

Salads and Salad Dressings and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Dressing, Salad, Vinegar and Oil</u>				
Oregano, ground	1.3	1.3	2	0.1
Pepper, black	3.9	3.9	5	0.2
Salt	63	63	64	1.1
Garlic, dry	2	2	3	0.1
Salad oil	1,250	1,250	1,414	28.6
Vinegar, cider	625	625	1,000	26.3
<u>Salad, Banana</u>				
Bananas, fresh	4,000	6,000	7,500	571.5
Milk, nonfat, dry	51	51	64	3.0
Dressing, salad	750	750	1,182	28.0
Coconut, sweetened	500	500	714	37.1
Lettuce, fresh	1,000	1,330	1,663	117.0
<u>Salad, Cabbage and Sweet Pepper</u>				
Cabbage, fresh	4,500	5,715	6,477	271.8
Peppers, sweet, fresh	1,250	1,525	1,627	87.9
Dressing, French	375	375	578	12.1
Pepper, black	1.3	1.3	2	0.1
Salt	62.5	62.5	63	1.1
Sugar, granulated	125	125	126	2.8
<u>Salad, Carrot</u>				
Carrots, fresh, ground	2,500	3,050	3,113	110.6
Celery, fresh	1,250	1,663	1,814	68.6
Antioxidant compound	22	22	39	0.8
Milk, nonfat, dry	40	40	47	2.2
Dressing, salad	625	625	985	23.7
Juice, lemon, concentrated	31.3	31.3	44	2.1
Salt	16	16	17	0.3
Sugar, granulated	31	31	32	0.7

TABLE 3. (Continued)

Salads and Salad Dressings and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft.3)
<u>Salad, Carrot and Pineapple</u>				
Carrots, fresh, ground	2,500	3,050	3,114	110.6
Pineapple, canned	1,688	1,688	1,935	45.3
Antioxidant compound	22	22	39	0.8
Milk, nonfat, dry	40	40	47	2.2
Dressing, salad	625	625	985	23.7
Salt	16	16	17	0.3
Sugar, granulated	31	31	32	0.7
Juice, lemon, concentrated	31.3	31.3	44	2.1
<u>Salad, Chef</u>				
Cabbage, fresh	1,000	1,270	1,439	60.4
Lettuce, fresh	1,500	2,025	2,278	175.5
Peppers, sweet, fresh	500	610	651	35.2
Celery, fresh	750	998	1,089	41.2
Antioxidant compound	22	22	39	0.8
<u>Salad, Cottage Cheese</u>				
Cheese, cottage	3,000	3,000	4,500	183.0
Lettuce, fresh	1,000	1,330	1,663	117.0
Paprika, ground	15.7	15.7	21	0.8
Antioxidant compound	22	22	39	0.8
<u>Salad, Cottage Cheese and Peach</u>				
Cheese, cottage	3,000	3,000	4,500	183.0
Lettuce, fresh	1,000	1,330	1,663	117.0
Paprika, ground	15.7	15.7	21	0.8
Peaches, canned, halves	3,375	3,375	3,869	90.5
Antioxidant compound	22	22	39	0.8

TABLE 3. (Continued)

Salads and Salad Dressings and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft.3)
<u>Salad, Garden Vegetable</u>				
Lettuce, fresh	1,750	2,363	2,658	204.8
Carrots, fresh	500	610	623	22.1
Celery, fresh	750	998	1,089	41.2
Peppers, sweet, fresh	500	610	651	35.2
Antioxidant compound	22	22	39	0.8
<u>Salad, Golden Glow</u>				
Dessert powder, gelatin	625	625	764	20.1
Salt	0.9	0.9	1	0.1
Vinegar, cider	125	125	200	5.3
Carrots, fresh	875	1,068	1,089	38.7
Pineapple, canned	1,719	1,719	1,960	45.9
Lettuce, fresh	1,000	1,330	1,663	117.0
<u>Salad, Green Tossed</u>				
Endive, fresh	500	665	831	53.5
Escarole, fresh	500	665	831	53.5
Romaine, fresh	1,000	1,330	1,663	107.1
Lettuce, fresh	1,000	1,330	1,663	117.0
Antioxidant compound	22	22	39	0.8
<u>Salad, Jellied Banana</u>				
Dessert powder, gelatin	750	750	917	24.2
Bananas, fresh	2,500	3,675	4,594	350.0
Lettuce, fresh	1,000	1,330	1,663	117.0
<u>Salad, Jellied Fruit</u>				
Apricots, canned	844	844	967	22.6
Dessert powder, gelatin	750	750	917	24.2
Apples, fresh	375	500	550	12.7

TABLE 3. (Continued)

Salads and Salad Dressings and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Salad, Jellied Fruit</u> (Continued)				
Bananas, fresh	500	750	938	71.4
Marshmallows, small	250	250	313	26.3
Lettuce, fresh	1,000	1,330	1,663	117.0
<u>Salad, Jellied Pear</u>				
Pears, canned	3,375	3,375	3,882	92.8
Dessert powder, gelatin	750	750	917	24.2
Lettuce, fresh	1,000	1,330	1,663	117.0
<u>Salad, Jellied Spice, Cherry</u>				
Cherries, canned, RSP	3,219	3,219	3,714	90.8
Sugar, brown	375	375	391	6.6
Cinnamon, ground	4	4	6	0.2
Nutmeg, ground	1.3	1.3	2	0.1
Cloves, ground	0.7	0.7	1	0.1
Dessert powder, gelatin	750	750	917	24.2
Lettuce, fresh	1,000	1,330	1,663	117.0
<u>Salad, Kidney Bean</u>				
Dressing, salad	750	750	1,182	28.4
Salt	31.2	31.2	32	0.5
Pepper, black	3.9	3.9	5	0.2
Vinegar, cider	125	125	200	5.3
Beans, kidney, canned	5,750	5,750	6,591	154.3
Celery, fresh	750	998	1,089	41.2
Eggs, shell	500	500	569	32.9
Onions, dry	187.5	225	230	7.4
Peppers, sweet, fresh	250	305	325	17.6
Relish, pickle, sweet	500	500	807	20.2

TABLE 3. (Continued)

<u>Salads and Salad Dressings and Ingredients Used Therein</u>	<u>Ingredient Weight (lbs.)</u>	<u>Net Issue Weight (lbs.)</u>	<u>Gross Issue Weight (lbs.)</u>	<u>Gross Volume (ft.³)</u>
<u>Salad, Lettuce</u>				
Lettuce, fresh	2,250	3,038	3,418	263.3
Antioxidant compound	22	22	39	0.8
<u>Salad, Lettuce and Tomato</u>				
Lettuce, fresh	1,000	1,330	1,663	117.0
Tomatoes, AP	6,750	7,500	8,250	528.0
Antioxidant compound	22	22	39	0.8
<u>Salad, Perfection</u>				
Dessert powder, gelatin	750	750	917	24.2
Salt	0.9	0.9	1	0.1
Vinegar, cider	125	125	200	5.3
Cabbage, fresh	250	318	360	15.1
Carrots, fresh	125	153	156	5.5
Celery, fresh	750	998	1,089	41.2
Peppers, sweet, fresh	125	153	163	8.8
Pimientos, canned	219	219	258	5.7
Lettuce, fresh	1,000	1,330	1,663	117.0
<u>Salad, Pineapple, Cheese, Jellied</u>				
Dessert powder, gelatin	750	750	917	24.2
Salt	10	10	11	0.2
Milk, nonfat, dry	203	203	246	11.9
Dressing, salad	500	500	788	18.5
Pineapple, canned	1,703	1,703	1,952	45.7
Cheese, cottage	1,500	1,500	2,250	91.5
Lettuce, fresh	1,000	1,330	1,663	117.0

TABLE 3. (Continued)

Salads and Salad Dressings and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft.3)
<u>Salad, Potato</u>				
Potatoes, white, fresh	5,000	6,150	6,642	180.2
Onions, dry	250	300	306	9.9
Salad oil	187.5	187.5	212	4.3
Pepper, black	3.9	3.9	5	0.2
Salt	62.5	62.5	63	1.1
Vinegar, cider	94	94	150	3.9
Celery, fresh	1,000	1,330	1,451	54.9
Eggs, shell	600	600	684	39.5
Pickles, sweet	250	250	511	13.6
Dressing, salad	1,000	1,000	1,576	37.0
Parsley, fresh	15.6	15.6	20	1.6
Paprika, ground	7.8	7.8	10	0.4
Antioxidant compound	22	22	39	0.8
<u>Salad, Spring</u>				
Lettuce, fresh	1,000	1,330	1,663	117.0
Radishes, fresh	125	199	271	11.0
Cucumbers, fresh	1,875	2,231	2,454	71.8
Peppers, sweet, fresh	375	458	489	26.4
Onions, green, fresh	500	1,350	1,800	109.8
Tomatoes, fresh	1,250	1,375	1,513	96.9
Antioxidant compound	22	22	39	0.8
<u>Salad, Three Bean</u>				
Sugar, granulated	500	500	505	11.4
Vinegar, cider	750	750	1,200	31.5
Salad oil	375	375	424	8.6
Salt	31.2	31.2	32	0.5
Pepper, black	2.6	2.6	4	0.1
Beans, kidney, canned	1,562.5	1,562.5	1,791	41.9
Beans, wax, canned	1,578.1	1,578.1	1,827	45.7
Beans, green, canned	1,578.1	1,578.1	1,827	45.7
Onions, dry	312.5	375	383	12.4

TABLE 3. (Continued)

Salads and Salad Dressings and Ingredients Used Therein	Ingredient	Net Issue	Gross Issue	Gross
	Weight (lbs.)	Weight (lbs.)	Weight (lbs.)	Volume (ft. ³)
<u>Salad, Waldorf</u>				
Apples, fresh	3,500	3,815	4,197	96.7
Celery, fresh	1,250	1,663	1,814	68.6
Antioxidant compound	22	22	39	0.8
Walnuts, chopped	250	250	344	14.9
Juice, lemon, concentrated	63	63	88	4.1
Dressing, salad	750	750	1,182	28.4
Lettuce, fresh	1,000	1,330	1,663	117.0

TABLE 4. Ingredient Weights, Net Issue Weights, Gross Issue Weights and Total Cube Requirements for Ingredients Used in Soups and Gravies from the 42-day Menu (25,000 Standard Servings)

Soups and Gravies and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Chowder, Clam</u>				
Bacon	188	188	213	6.9
Onions, dry	500	600	612	19.8
Celery, fresh	500	665	806	30.5
Peppers, sweet, fresh	375	383	505	27.5
Clams, canned	3,000	3,000	3,913	110.5
Tomatoes, canned	688	688	798	20.0
Carrots, fresh	375	459	468	16.5
Salt	47	47	48	1.0
Pepper, black	3.9	3.9	5	0.2
Thyme, ground	5.2	5.2	6	0.4
Potatoes, white, fresh	1,125	1,389	1,506	40.9
<u>Gravy, Brown</u>				
Shortening	375	375	390	7.6
Flour, pastry	250	250	264	5.8
Starch	125	125	128	2.4
Soup and gravy base, beef	125	125	154	4.0
Salt	47	47	49	0.8
Pepper, black	3.9	3.9	5	0.2
Carmel color	3.9	3.9	5	0.2
<u>Gravy, Chicken</u>				
Shortening	450	450	468	9.1
Flour, pastry	250	250	264	5.8
Starch	125	125	128	2.4
Soup and gravy base, chicken	188	188	229	6.0
Milk, nonfat, dry	188	188	224	10.5

TABLE 4. (Continued)

Soups and Gravies and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Gravy, Giblet</u>				
Shortening	450	450	468	9.1
Flour, pastry	250	250	264	5.8
Starch	125	125	128	2.4
Soup and gravy base, chicken	188	188	229	6.0
Milk, nonfat, dry	188	188	224	10.5
Giblets	500	500	Est. 554	Est. 8.0
<u>Gravy, Mushroom</u>				
Shortening	375	375	390	7.6
Flour, pastry	250	250	264	5.8
Starch	125	125	128	2.4
Soup and gravy base, beef	125	125	154	4.0
Salt	47	47	49	0.8
Pepper, black	3.9	3.9	5	0.2
Carmel color	3.9	3.9	5	0.2
Mushrooms, canned	375	375	451	9.6
<u>Gravy, Natural Pan</u>				
Drippings and meat juice	1,037			
Worcestershire sauce	43	43	81	1.8
Salt	10	10	11	0.2
Pepper, black	3.9	3.9	5	0.2
<u>Soup, Chicken Noodle</u>				
Soup and gravy base, chicken	375	375	459	12.1
Celery, fresh	1,000	1,333	1,454	55.0
Onions, dehydrated	250	250	417	18.3
Noodles, dry	250	250	300	21.9
Pepper, black	0.7	0.7	1	0.1
Salt	31	31	32	0.5

TABLE 4. (Continued)

Soups and Gravies and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft.3)
<u>Soup, Chicken Noodle</u>				
Soup, dehydrated, chicken with noodles	1,188	1,188	1,534	48.4
<u>Soup, Onion</u>				
Soup, dehydrated, onion	625	625	833	30.2
<u>Soup, Pea</u>				
Soup, dehydrated, green pea	2,000	2,000	2,500	86.7
<u>Soup, Tomato Vegetable</u>				
Soup, dehydrated, tomato vegetable with noodles	1,000	1,000	1,334	48.4

TABLE 5. Ingredient Weights, Net Issue Weights, Gross Issue Weights and Total Cube Requirements for Ingredients Used in Dressings, Eggs and Egg Sauce from the 42-day Menu (25,000 Standard Servings)

Dressings and Eggs and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
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Dressing, Bread

Celery, fresh	1,250	1,663	1,800	68.1
Onions, dry	500	600	612	19.8
Butter	500	500	572	14.3
Bread	3,000	3,000	3,760	315.8
Eggs, whole, frozen	375	375	410	23.7
Salt	31	31	32	0.5
Poultry seasoning	5.2	5.2	7	0.2
Pepper, black	3.9	3.9	5	0.2

Dressing, Sausage

Pork sausage, cooked	750	750	819	23.9
Celery, fresh	1,250	1,663	1,800	68.1
Onions, dry	500	600	612	19.8
Butter	500	500	572	14.3
Bread	3,000	3,000	3,760	315.8
Eggs, whole, frozen	375	375	410	23.7
Salt	31	31	32	0.5
Poultry seasoning	5.2	5.2	7	0.2
Pepper, black	3.9	3.9	5	0.2

Omelet, Egg

Eggs, whole, frozen	5,000	5,000	5,501	116.7
Milk, nonfat, dry	125	125	247	6.9
Pepper, black	2	2	3	0.1
Salt	78	78	79	1.3

TABLE 5. (Continued)

Dressings and Eggs and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Eggs, Scrambled</u>				
Eggs, whole, frozen	5,000	5,000	5,501	116.7
Milk, nonfat, dry	150	150	179	8.4
Salt	62.5	62.5	63	1.0
Shortening	375	375	390	7.5
<u>Sauce, Egg</u>				
Butter	250	250	290	7.3
Flour, pastry	125	125	132	2.9
Milk, nonfat, dry	203	203	240	11.3
Salt	21	21	24	0.4
Eggs, shell	300	300	340	19.7

TABLE 6. Ingredient Weights, Net Issue Weights, Gross Issue Weights and Total Cube Requirements for Ingredients Used in Desserts and Pastries from the 42-day Menu (25,000 Standard Servings)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Biscuits, Baking Powder</u>				
Mix, biscuit	4,000	4,000	4,400	114.6
<u>Biscuits, Cheese</u>				
Mix, biscuit	4,000	4,000	4,400	114.6
Cheese, cheddar, natural	500	500	525	11.1
<u>Bread, Corn</u>				
Mix, yellow	2,400	2,400	2,930	97.6
<u>Brownies, Chocolate</u>				
Mix, chocolate	2,500	2,500	2,800	46.0
<u>Cake, Applesauce</u>				
Raisins	375	375	400	8.3
Flour, pastry	813	813	818	17.5
Baking powder	24	24	30	0.8
Baking soda	12	12	14	0.4
Cinnamon, ground	7.8	7.8	11	0.4
Cloves, ground	3.9	3.9	5	0.3
Salt	3.9	3.9	5	0.1
Sugar, granulated	688	688	697	15.7
Applesauce, canned	844	844	968	22.7
Shortening	375	375	390	7.6
Eggs, whole, frozen	600	600	681	39.3

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Cake, Banana</u>				
Flour, pastry	813	813	818	17.5
Sugar, granulated	813	813	818	18.4
Salt	20	20	21	0.4
Baking powder	24	24	30	0.8
Baking soda	20	20	22	0.6
Milk, nonfat, dry	47	47	48	1.9
Bananas, fresh	750	1,103	1,380	105.2
Shortening	391	391	406	7.9
Vanilla	24	24	39	1.1
Eggs, whole, frozen	563	563	640	37.0
<u>Cake, Coffee, Glazed Nut</u>				
Mix, sweet dough	3,750	3,750	4,500	137.5
Eggs, whole, frozen	125	125	142	8.2
Salt	0.6	0.6	1	0.1
Milk, nonfat, dry	31	31	34	1.4
Cinnamon, ground	16	16	23	0.7
Flour, cake	125	125	126	2.7
Mace, ground	5.1	5.1	7	0.4
Milk, nonfat, dry	63	63	69	2.8
Sugar, granulated	1,563	1,563	1,579	35.5
Butter	375	375	438	7.1
Nuts	375	375	468	17.2
<u>Cake, Coffee, French Quick</u>				
Mix, Cake, Yellow	2,500	2,500	2,550	48.5
Nutmeg, ground	8	8	10	0.7
Raisins	500	500	534	11.0
Nuts	375	375	468	17.2
Flour, cake	375	375	384	8.2
Cinnamon, ground	3.6	3.6	5	0.2
Salt	0.6	0.6	1	0.1
Sugar, brown	188	188	190	6.1

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Cake, Coffee, French Quick</u> (Continued)				
Butter	188	188	217	3.5
Sugar, powdered	500	500	520	9.4
Vanilla	2.6	2.6	4	0.1
Butter	31	31	36	0.6
<u>Cake, Coffee, Quick</u>				
Mix, cake, yellow	2,500	2,500	2,550	48.5
Flour, cake	375	375	384	8.2
Cinnamon, ground	3.6	3.6	5	0.2
Salt	0.6	0.6	1	0.1
Sugar, brown	188	188	190	6.1
Butter	188	188	217	3.5
Vanilla	2.6	2.6	4	0.1
Sugar, powdered	500	500	520	9.4
Butter	31	31	36	0.6
<u>Cake, Coffee, Twist</u>				
Mix, sweet dough	3,750	3,750	4,500	137.5
Butter	250	250	294	4.8
Cinnamon, ground	20	20	28	0.9
Sugar, brown	500	500	525	8.8
Raisins	500	500	534	11.0
Eggs, whole, frozen	125	125	142	8.2
Salt	0.6	0.6	1	0.1
Milk, nonfat, dry	31	31	34	1.4
<u>Cake, Grumb</u>				
Shortening	280	280	291	5.7
Sugar, granulated	750	750	758	17.0
Eggs, whole, frozen	438	438	500	28.9
Flour, cake	1,125	1,125	1,141	24.4
Baking powder	39	39	48	1.2

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Cake, Crumb (Continued)</u>				
Milk, nonfat, dry	55	55	61	2.4
Nutmeg, ground	3.9	3.9	5	0.3
Salt	12	12	13	0.2
Vanilla	11.7	11.7	19	0.5
Raisins	438	438	464	9.6
Nuts	250	250	312	11.4
Sugar, brown	500	500	525	8.8
Butter	125	125	147	2.4
Cinnamon, ground	16	16	23	0.2
Mix, cake, yellow	135	135	138	2.6
<u>Cake, Devils Food</u>				
Mix, devils food	2,500	2,500	2,550	48.5
<u>Cake, Marble</u>				
Mix, devils food	1,250	1,250	1,275	24.3
Mix, yellow	1,250	1,250	1,275	24.3
<u>Cake, Peanut Butter</u>				
Mix, yellow	2,500	2,500	2,550	48.5
Peanut butter	625	625	749	22.9
<u>Cake, Pineapple, Upside Down</u>				
Mix, yellow	2,500	2,500	2,550	48.5
Pineapple, crushed	3,310	3,310	3,793	88.8
Butter	375	375	441	6.4
Sugar, brown	750	750	905	30.9

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Cake, Spice</u>				
Mix, spice	2,500	2,500	2,999	91.6
<u>Cake, Yellow</u>				
Mix, yellow	2,500	2,500	2,550	48.5
<u>Cake, White</u>				
Mix, White	2,500	2,500	2,550	48.5
<u>Cake, Pudding, Cherry</u>				
Flour, cake	625	625	636	14.2
Milk, nonfat, dry	55	55	61	2.4
Baking powder	20	20	25	0.6
Salt	6.5	6.5	7	0.1
Sugar, granulated	375	375	384	8.6
Shortening	94	94	99	1.9
Cherries, RSP	4,219	4,219	4,869	119.0
Sugar, granulated	563	563	566	12.7
Starch, pregelatinized	94	94	97	1.9
Butter	63	63	85	1.2
<u>Cake, Pudding, Chocolate</u>				
Shortening	281	281	291	5.6
Sugar, granulated	750	750	758	17.0
Cocoa	63	63	78	3.5
Flour, cake	625	625	636	14.2
Baking powder	24	24	30	0.8
Salt	16	16	17	0.3
Milk, nonfat, dry	71	71	77	3.1
Vanilla	47	47	78	2.1
Nuts	250	250	312	11.4
Sugar, granulated	750	750	758	17.0

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft.3)
<u>Cake, Pudding, Chocolate</u> (Continued)				
Sugar, brown	750	750	905	30.9
Cocoa	94	94	117	5.2
Salt	16	16	17	0.3
Cornstarch	39	39	43	1.2
<u>Cake, Pudding, Lemon</u>				
Flour, cake	312	312	315	6.7
Sugar, granulated	1,875	1,875	1,894	42.6
Milk, nonfat, dry	203	203	223	9.0
Butter	312	312	364	5.9
Eggs, shell	1,688	1,688	1,923	111.2
Lemons, fresh	1,688	1,688	1,928	60.7
<u>Cookies, Butternut Refrigerator</u>				
Eggs, whole, frozen	188	188	213	12.3
Shortening	656	656	681	13.2
Vanilla	32	32	51	1.4
Flour, pastry	1,250	1,250	1,263	28.3
Sugar, brown	375	375	452	15.4
Sugar, granulated	438	438	448	10.1
Salt	16	16	17	1.3
Baking soda	5.9	5.9	7	0.2
Nuts	500	500	624	22.9
<u>Cookies, Chocolate Chip</u>				
Flour, pastry	822	822	828	18.5
Salt	16	16	17	0.3
Butter	63	63	77	1.2
Shortening	438	438	458	8.9
Vanilla	7.8	7.8	13	0.4
Sugar, brown	375	375	452	15.4
Sugar, granulated	500	500	505	11.4

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft.3)
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Cookies, Chocolate, Chip (Continued)

Eggs, whole, frozen	250	250	283	16.4
Baking soda	12	12	14	0.4
Chocolate chips	563	563	625	15.6

Cookies, Chocolate Drop

Butter	250	250	294	4.8
Shortening	375	375	390	7.6
Eggs, whole, frozen	250	250	283	16.4
Sugar, brown	1,000	1,000	1,206	41.2
Milk, nonfat, dry	55	55	61	2.4
Flour, pastry	1,000	1,000	1,010	21.6
Baking soda	11	11	12	0.4
Salt	10	10	11	0.2
Cocoa	250	250	312	13.9

Cookies, Coconut Drop

Flour, pastry	1,125	1,125	1,141	24.4
Sugar, granulated	938	938	950	21.3
Syrup, blended	47	47	54	1.0
Shortening	500	500	520	10.1
Salt	21	21	22	0.4
Eggs, whole, frozen	78	78	90	5.2
Vanilla	16	16	26	0.7
Milk, nonfat, dry	39	39	43	1.7
Baking soda	16	16	18	0.5
Coconut	250	250	300	16.0
Lemon flavoring	12	12	20	0.6

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Cookies, Coconut Raisin</u>				
Eggs, whole, frozen	94	94	106	6.2
Shortening	250	250	260	5.0
Molasses	375	375	468	17.2
Flour, pastry	625	625	636	13.6
Sugar, granulated	250	250	252	5.7
Milk, nonfat, dry	27	27	30	1.2
Baking powder	9.7	9.7	12	0.3
Baking soda	13	13	15	0.4
Coconut	125	125	150	8.0
Raisins	250	250	257	5.5
Nuts	250	250	312	11.4
<u>Cookies, Crisp Drop</u>				
Flour, pastry	1,125	1,125	1,141	24.4
Sugar, granulated	938	938	949	21.3
Syrup, blended	47	47	54	1.0
Shortening	500	500	520	10.1
Salt	21	21	22	0.4
Eggs, whole, frozen	78	78	90	5.2
Vanilla	16	16	26	0.7
Milk, nonfat, dry	39	39	43	1.7
Baking soda	16	16	18	0.5
<u>Cookies, Oatmeal</u>				
Raisins	500	500	534	11.0
Eggs, whole, frozen	188	188	213	12.3
Vanilla	16	16	26	0.7
Shortening	500	500	520	10.1
Sugar, granulated	375	375	384	8.6
Sugar, brown	500	500	603	20.6
Flour, pastry	500	500	505	11.3
Salt	16	16	17	0.3
Baking soda	5.9	5.9	7	0.2

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
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Cookies, Oatmeal (Continued)

Baking powder	20	20	25	0.6
Rollod Oats	625	625	728	37.4

Cookies, Peanut Butter

Eggs, whole, frozen	312	312	357	20.6
Peanut butter	438	438	526	16.1
Vanilla	16	16	26	0.7
Sugar, brown	500	500	603	20.6
Sugar, granulated	500	500	505	11.4
Flour, pastry	1,000	1,000	1,010	22.6
Baking powder	31	31	39	1.0
Salt	7.8	7.8	8	0.1

Cookies, Peanut Wafer

Peanuts, roasted	750	750	916	57.5
Eggs, whole, frozen	94	94	107	6.2
Shortening	391	391	406	7.9
Vanilla	8	8	13	0.4
Flour, pastry	1,000	1,000	1,010	22.6
Sugar, granulated	688	688	697	15.7
Milk, nonfat dry	27	27	30	1.2
Baking soda	4.7	4.7	5	0.2
Baking powder	11	11	14	0.4

Cookies, Refrigerator

Eggs, whole, frozen	188	188	213	12.3
Shortening	656	656	681	13.2
Vanilla	32	32	51	1.4
Flour, pastry	1,250	1,250	1,263	28.3
Sugar, brown	375	375	452	15.4
Sugar, granulated	438	438	448	10.1
Salt	16	16	17	0.3
Baking soda	5.9	5.9	7	0.2

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft.3)
<u>Cookies, Spiced Refrigerator</u>				
Eggs, whole, frozen	188	188	213	12.3
Shortening	656	656	681	13.2
Vanilla	32	32	51	1.4
Flour, pastry	1,250	1,250	1,263	28.3
Sugar, brown	375	375	452	15.4
Sugar, granulated	438	438	448	10.1
Salt	16	16	17	0.3
Baking soda	5.9	5.9	7	0.2
Cinnamon, ground	7.1	7.1	10	0.3
Cloves, ground	3.9	3.9	5	0.3
Nutmeg, ground	2	2	3	0.2
<u>Cookies, sugar</u>				
Eggs, whole, frozen	250	250	283	16.4
Shortening	375	375	390	7.6
Vanilla	23	23	37	1.0
Sugar, granulated	1,098	1,098	1,111	25.0
Flour, pastry	1,188	1,188	1,202	26.9
Salt	16	16	17	0.3
Baking powder	47	47	60	1.5
Milk, nonfat, dry	20	20	22	0.9
Sugar, granulated	94	94	95	2.1
<u>Cookies, Vanilla Wafers</u>				
Flour, pastry	1,125	1,125	1,141	25.5
Salt	20	20	21	0.3
Sugar, granulated	750	750	758	17.0
Shortening	750	750	780	15.2
Eggs, whole, frozen	500	500	570	32.9
Vanilla	39	39	62	1.7

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TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
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Crisp, Apple

Apples, canned	5,188	5,188	6,052	158.5
Juice, lemon, concentrated	16	16	19	0.4
Lemon rind, grated	63	63	72	2.3
Sugar, granulated	688	688	697	15.6
Starch, pregelatinized	63	63	66	1.3
Cinnamon, ground	11	11	15	0.5
Salt	7.8	7.8	8	0.1
Sugar, brown	750	750	905	30.9
Flour, pastry	500	500	505	11.3
Baking powder	3.4	3.4	4	0.1
Baking soda	4.7	4.7	5	0.2
Salt	7.8	7.8	8	0.1
Butter	500	500	581	9.4

Crisp, Apricot

Apricots, canned	5,063	5,063	5,805	135.9
Sugar, granulated	250	250	253	5.7
Flour, pastry	407	407	411	9.3
Salt	10.4	10.4	11	0.3
Cinnamon, ground	3.6	3.6	5	0.2
Nutmeg, ground	2.6	2.6	3	0.2
Baking powder	3.2	3.2	4	0.1
Baking soda	3.2	3.2	4	0.1
Rolled oats	250	250	291	14.9
Sugar, brown	625	625	754	25.7
Butter	375	375	441	6.4

Crisp, Cheese Apple

Apples, canned	5,188	5,188	6,052	158.5
Juice, lemon, concentrated	16	16	19	0.4
Lemon rind, grated	63	63	72	2.3
Sugar, granulated	688	688	697	15.7
Starch, pregelatinized	63	63	66	1.3

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
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Crisp, Cheese Apple (Continued)

Cinnamon, ground	11	11	15	0.5
Salt	16	16	17	0.3
Sugar, brown	750	750	905	30.9
Flour, pastry	500	500	505	11.3
Cheese, cheddar, natural	250	250	266	6.6
Baking powder	3.4	3.4	4	0.1
Baking soda	4.7	4.7	5	0.2
Butter	500	500	581	9.4

Crisp, Cherry

Cherries, RSP	4,828	4,828	5,671	136.2
Sugar, granulated	500	500	505	11.4
Flour, pastry	407	407	411	9.3
Salt	10	10	11	0.2
Cinnamon, ground	3.6	3.6	5	0.2
Nutmeg, ground	2.6	2.6	3	0.2
Baking powder	3.2	3.2	4	0.1
Baking soda	3.2	3.2	4	0.1
Rolled oats	250	250	291	14.9
Sugar, brown	625	625	754	25.7
Butter	375	375	441	6.4

Crisp, Peach

Peaches, canned, sliced	5,063	5,063	5,805	135.9
Sugar, granulated	250	250	253	5.7
Flour, pastry	407	407	411	9.3
Salt	10	10	11	0.2
Cinnamon, ground	3.6	3.6	5	0.2
Nutmeg, ground	2.6	2.6	3	0.2
Baking powder	3.2	3.2	4	0.1
Baking soda	3.2	3.2	4	0.1
Rolled oats	250	250	291	14.9
Sugar, brown	625	625	754	25.7
Butter	375	375	441	6.4

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft.3)
<u>Dessert, Gelatin, Orange</u>				
Dessert powder, gelatin	1,125	1,125	1,219	28.8
<u>Dessert, Gelatin, Raspberry</u>				
Dessert powder, gelatin	1,125	1,125	1,219	28.8
<u>Dessert, Gelatin, Strawberry</u>				
Dessert powder, gelatin	1,125	1,125	1,219	28.8
<u>Doughnuts, Cake</u>				
Mix, doughnut	3,750	3,750	4,583	152.9
<u>Doughnuts, Cake, Chocolate</u>				
Mix, doughnut	3,750	3,750	4,583	152.9
Cocoa	250	250	312	13.8
<u>Doughnuts, Raised</u>				
Yeast, active, dry	94	94	127	3.5
Sugar, granulated	469	469	474	10.7
Salt	47	47	48	0.8
Shortening	281	281	292	5.7
Eggs, whole, frozen	250	250	283	16.4
Vanilla	47	47	78	2.1
Flour, pastry	1,625	1,625	1,641	36.8
Flour, cake	1,000	1,000	1,017	22.7
Milk, nonfat, dry	110	110	122	4.8
Nutmeg, ground	7.8	7.8	10	0.7

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Frosting, Banana Cream</u>				
Butter	313	313	363	5.8
Sugar, powdered	1,188	1,188	1,236	22.3
Salt	4	4	5	0.1
Bananas, fresh	297	446	558	44.6
Vanilla	16	16	25	0.4
Juice, lemon	23	23	32	1.6
<u>Frosting, Brown Sugar</u>				
Sugar, brown	750	750	781	13.2
Butter	94	94	109	1.8
Milk, nonfat, dry	31	31	34	1.4
Sugar, powdered	375	375	390	7.1
Vanilla	16	16	25	0.4
<u>Frosting, Butter Cream</u>				
Butter	313	313	363	5.8
Sugar, powdered	1,188	1,188	1,236	22.3
Salt	4	4	5	0.1
Milk, nonfat, dry	31	31	34	1.4
Vanilla	16	16	25	0.4
<u>Frosting, Chocolate</u>				
Butter	313	313	363	5.8
Sugar, powdered	1,188	1,188	1,263	22.3
Salt	4	4	5	0.1
Milk, nonfat, dry	31	31	34	1.4
Vanilla	16	16	25	0.4
Cocoa	188	188	235	10.5

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Frosting, Chocolate Fudge</u>				
Butter	125	125	145	3.6
Sugar, powdered	1,000	1,000	1,040	18.8
Salt	4	4	5	0.1
Cocoa	125	125	156	6.9
Vanilla	16	16	25	0.4
Syrup, blended	125	125	144	2.7
<u>Frosting, Coconut</u>				
Butter	313	313	363	5.8
Sugar, powdered	1,188	1,188	1,236	22.3
Salt	4	4	5	0.1
Milk, nonfat, dry	31	31	34	1.4
Vanilla	16	16	25	0.4
Coconut	250	250	300	16.0
<u>Frosting, French Cream</u>				
Butter	31	31	36	0.6
Milk, nonfat, dry	47	47	52	2.1
Flour, pastry	70	70	71	1.6
Butter	500	500	588	9.6
Sugar, granulated	500	500	505	11.4
Salt	4	4	5	0.1
Vanilla	24	24	38	0.6
<u>Frosting, Peanut, Butter</u>				
Peanut butter	344	344	413	12.6
Butter	156	156	181	4.5
Honey	234	234	331	5.5
Sugar, powdered	688	688	716	12.9
Milk, nonfat, dry	47	47	52	2.1
Vanilla	3.3	3.3	5	0.1

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Gingerbread</u>				
Mix, gingerbread	2,500	2,500	2,550	48.5
<u>Hard Sauce</u>				
Butter	500	500	581	14.5
Sugar, powdered	1,063	1,063	1,118	20.2
Vanilla	31	31	51	1.4
<u>Muffins, Blueberry</u>				
Flour, pastry	2,250	2,250	2,273	50.9
Baking powder	78	78	99	2.5
Milk, nonfat, dry	102	102	110	4.4
Sugar, granulated	1,500	1,500	1,515	34.1
Shortening	750	750	780	15.2
Eggs, whole, frozen	1,000	1,000	1,140	65.9
Blueberries, canned	1,250	1,250	1,448	36.2
<u>Muffins, Cake</u>				
Flour, pastry	2,250	2,250	2,273	50.9
Baking, powder	78	78	99	2.5
Milk, nonfat, dry	102	102	110	4.4
Sugar, granulated	1,500	1,500	1,515	34.1
Shortening	750	750	780	15.2
Eggs, whole, frozen	1,000	1,000	1,140	65.9
<u>Pie, Apple</u>				
Flour, pastry	2,000	2,000	2,020	45.2
Shortening	1,188	1,188	1,238	24.0
Salt	71	71	74	1.2
Apples, canned	5,188	5,188	6,052	158.5
Sugar, granulated	1,000	1,000	1,010	22.7
Starch, pregelatinized	125	125	128	2.4

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft.3)
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Pie, Apple (Continued)

Nutmeg, ground	7.8	7.8	10	0.7
Cinnamon, ground	7.1	7.1	10	0.3
Butter	188	188	217	3.5
Juice, lemon, concentrated	12	12	14	0.3

Pie, Apricot

Flour, pastry	2,000	2,000	2,020	45.2
Shortening	1,188	1,188	1,238	24.0
Salt	71	71	72	1.2
Apricots, canned	6,750	6,750	7,736	181.1
Sugar, granulated	1,500	1,500	1,515	34.1
Starch, pregelatinized	250	250	255	4.9

Pie, Blueberry

Flour, pastry	2,000	2,000	2,020	45.2
Shortening	1,188	1,188	1,238	24.0
Salt	71	71	72	1.2
Blueberries, canned	6,375	6,375	7,383	184.6
Sugar, granulated	1,750	1,750	1,768	39.7
Starch, pregelatinized	250	250	255	4.9
Juice, lemon, concentrated	7.8	7.8	9	0.2

Pie, Boysenberry

Flour, pastry	2,000	2,000	2,020	45.2
Shortening	1,188	1,188	1,238	24.0
Salt	71	71	72	1.2
Boysenberries, frozen	6,250	6,250	6,563	175.0
Sugar, granulated	1,750	1,750	1,768	39.7
Starch, pregelatinized	250	250	255	4.9

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Pie, Cherry</u>				
Flour, pastry	2,000	2,000	2,020	45.2
Shortening	1,188	1,188	1,238	24.0
Salt	71	71	72	1.2
Cherries, canned, RSP	6,438	6,438	7,430	181.6
Sugar, granulated	1,750	1,750	1,768	39.7
Starch, pregelatinized	312	312	316	6.1
<u>Pie, Lemon Chiffon</u>				
Flour, pastry	2,000	2,000	2,020	45.2
Shortening	1,188	1,188	1,238	24.0
Salt	63	63	64	1.1
Dessert powder, gelatin	938	938	1,018	24.0
Lemon rind, grated	38	38	44	1.4
Juice, lemon, concentrated	63	63	75	1.6
Sugar, granulated	188	188	195	4.4
Topping, dehydrated	250	250	343	14.6
Milk, nonfat, dry	55	55	61	2.4
Vanilla	16	16	26	0.7
<u>Pie, Peach</u>				
Flour, pastry	2,000	2,000	2,020	45.2
Shortening	1,188	1,188	1,238	24.0
Salt	71	71	72	1.2
Peaches, canned	6,750	6,750	7,736	181.1
Sugar, granulated	1,250	1,250	1,263	28.4
Starch, pregelatinized	250	250	255	4.9
<u>Pie, Pineapple</u>				
Flour, pastry	2,000	2,000	2,020	45.2
Shortening	1,188	1,188	1,238	24.0
Salt	66	66	68	1.1
Juice, lemon, concentrated	7.8	7.8	9	0.2

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
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Pie, Pineapple (Continued)

Pineapple, canned	5,109	5,109	5,856	137.1
Sugar, granulated	1,250	1,250	1,263	28.4
Starch, pregelatinized	188	188	192	3.7

Pie, Strawberry Chiffon

Flour, pastry	2,000	2,000	2,020	45.2
Shortening	1,188	1,188	1,238	24.0
Salt	63	63	64	1.1
Strawberries, frozen	1,500	1,500	1,694	39.3
Dessert powder, gelatin	938	938	1,018	24.0
Topping, dehydrated	250	250	343	14.6
Milk, nonfat, dry	55	55	61	2.4
Sugar, granulated	63	63	64	1.4
Vanilla	16	16	26	0.7

Rolls, Cinnamon

Mix, sweet dough	3,750	3,750	4,500	137.5
Butter	125	125	147	2.4
Cinnamon, ground	20	20	28	0.9
Sugar, brown	500	500	525	8.8

Rolls, Butterfly

Mix, sweet dough	3,750	3,750	4,500	137.5
Eggs, whole, frozen	125	125	142	8.2
Salt	0.6	0.6	1	0.1
Milk, nonfat, dry	31	31	34	1.4

Rolls, Cloverleaf

Mix, bread and roll	3,750	3,750	4,125	107.5
Butter	500	500	581	9.4

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft.3)
<u>Rolls, Pan</u>				
Mix, bread and roll	3,750	3,750	4,125	107.5
Butter	500	500	581	9.4
<u>Rolls, Parkerhouse</u>				
Mix, bread and roll	3,750	3,750	4,125	107.5
Butter	500	500	581	9.4
<u>Rolls, Pecan</u>				
Mix, sweet dough	3,750	3,750	4,500	137.5
Butter	125	125	147	2.4
Sugar, brown	500	500	525	8.8
Pecans	375	375	468	17.2
<u>Sauce, Ice Cream, Butterscotch</u>				
Sugar, brown	1,438	1,438	1,498	25.2
Milk, nonfat, dry	110	110	122	4.9
Butter	156	156	181	4.5
Vanilla	16	16	26	0.7
<u>Sauce, Ice Cream, Chocolate</u>				
Milk, nonfat, dry	125	125	137	5.5
Sugar, granulated	750	750	758	17.0
Cocoa	188	188	235	10.5
Salt	1	1	2	0.1
Butter	156	156	181	4.5
Vanilla	8	8	13	0.2

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Sauce, Ice Cream, Chocolate Nut</u>				
Milk, nonfat, dry	125	125	137	5.5
Sugar, granulated	750	750	758	17.0
Cocoa	188	188	235	10.5
Salt	1	1	2	0.1
Butter	156	156	181	4.5
Vanilla	8	8	13	0.2
Nuts	250	250	312	11.4
<u>Shortcake</u>				
Flour, pastry	1,750	1,750	1,767	39.6
Baking powder	110	110	138	3.7
Salt	16	16	17	0.2
Sugar, granulated	125	125	127	2.9
Milk, nonfat, dry	110	110	122	4.8
Shortening	438	438	458	8.9
Butter	125	125	145	3.6
Fruit, frozen	5,000	5,000	5,641	130.6
<u>Tea Ring, Swedish</u>				
Mix, sweet dough	3,750	3,750	4,500	137.5
Butter	250	250	294	4.8
Cinnamon, ground	20	20	28	0.9
Sugar, brown	500	500	525	8.8
Raisins	1,000	1,000	1,066	22.0
Eggs, whole, frozen	125	125	142	8.2
Salt	0.6	0.6	1	0.1
Milk, nonfat, dry	31	31	34	1.4

TABLE 6. (Continued)

Desserts and Pastries and Ingredients Used Therein	Ingredient Weight (lbs.)	Net Issue Weight (lbs.)	Gross Issue Weight (lbs.)	Gross Volume (ft. ³)
<u>Torte, Applesauce</u>				
Cornstarch	78	78	85	2.4
Sugar, granulated	500	500	505	11.4
Butter	63	63	77	1.2
Cinnamon, ground	7.1	7.1	10	0.3
Nutmeg, ground	3.9	3.9	6	0.4
Salt	6	6	7	0.1
Applesauce, canned	2,532	2,532	2,905	68.0
Raisins	250	250	266	5.5
Juice, lemon, concentrated	7.8	7.8	9	0.2
Flour, pastry	1,250	1,250	1,263	28.3
Rolled oats	500	500	585	30.1
Salt	6	6	7	0.1
Sugar, brown	1,250	1,250	1,302	21.9

TABLE 7. Issue Weight, Total Gross Weight and Total Cube Requirements for Ambient Storage of Raw Materials for 25,000 Standard Servings of Products from the 42-day Menu

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Antioxidant Compound</u>			
Potatoes, AuGratin	22	39	0.8
Potatoes, Baked	22	39	0.8
Potatoes, Cottage Fried	22	39	0.8
Potatoes, Franconia	22	39	0.8
Potatoes, Hash Brown	22	39	0.8
Potatoes, Home Fried	22	39	0.8
Potatoes, Lyonnaise	22	39	0.8
Potatoes, O'Brien	22	39	0.8
Potatoes, Oven Brownd	22	39	0.8
Potatoes, Parsley Buttered	22	39	0.8
Potatoes, Rissole	22	39	0.8
Potatoes, Scalloped	22	39	0.8
Salad, Carrot	22	39	0.8
Salad, Carrot and Pineapple	22	39	0.8
Salad, Chef	22	39	0.8
Salad, Cottage Cheese	22	39	0.8
Salad, Cottage Cheese and Peach	22	39	0.8
Salad, Garden Vegetable	22	39	0.8
Salad, Green Tossed	22	39	0.8
Salad, Lettuce	22	39	0.8
Salad, Lettuce and Tomato	22	39	0.8
Salad, Potato	22	39	0.8
Salad, Spring	22	39	0.8
Salad, Waldorf	22	39	0.8
<u>Applesauce, Canned</u>			
Cake Applesauce	844	968	22.7
Torte, Applesauce	2,532	2,905	68.0

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Apples, Canned</u>			
Crisp, Apple	5,188	6,052	158.5
Crisp, Cheese Apple	5,188	6,052	158.5
Pie, Apple	5,188	6,052	158.5
<u>Apricots, Canned</u>			
Crisp, Apricot	5,063	5,805	135.9
Pie, Apricot	6,750	7,736	181.1
Salad, Jellied Fruit	844	967	22.6
<u>Baking Powder</u>			
Cake, Applesauce	24	30	0.8
Cake, Banana	24	30	0.8
Cake, Crumb	39	48	1.2
Cookies, Coconut Raisin	9.7	12	0.3
Cookies, Oatmeal	20	25	0.6
Cookies, Peanut Butter	31	39	1.0
Cookies, Peanut Wafer	11	14	0.4
Cookies, Sugar	47	60	1.5
Cake, Pudding, Cherry	20	25	0.6
Cake, Pudding, Chocolate	24	30	0.8
Crisp, Apple	3.4	4	0.1
Crisp, Apricot	3.2	4	0.1
Crisp, Cheese Apple	3.4	4	0.1
Crisp, Cherry	3.2	4	0.1
Crisp, Peach	3.2	4	0.1
Muffins, Blueberry	78	99	2.5
Muffins, Cake	78	99	2.5
Shortcake	110	138	3.7

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Baking Soda</u>			
Cake, Applesauce	12	14	0.4
Cake, Banana	20	22	0.6
Cookies, Butternut, Refrigerator	6	7	0.2
Cookies, Chocolate Chip	12	14	0.4
Cookies, Chocolate Drop	11	12	0.4
Cookies, Coconut Drop	16	18	0.5
Cookies, Coconut Raisin	13	15	0.4
Cookies, Crisp Drop	16	18	0.5
Cookies, Oatmeal	6	7	0.2
Cookies, Peanut Wafer	5	6	0.2
Cookies, Refrigerator	6	7	0.2
Cookies, Spice Refrigerator	6	7	0.2
Crisp, Apple	5	6	0.2
Crisp, Apricot	3	4	0.1
Crisp, Cheese Apple	5	6	0.2
Crisp, Cherry	3	4	0.1
Crisp, Peach	3	4	0.1
<u>Bananas, Fresh</u>			
Cake, Banana	1,103	1,380	105.2
Frosting, Banana Cream	446	558	44.6
Salad, Banana	6,000	7,500	571.5
Salad, Jellied, Banana	3,675	4,594	350.0
Salad, Jellied Fruit	750	938	71.4
<u>Bay Leaves</u>			
Beef Stew	1.2	2	0.1
Chicken Pot Pie	2.5	3	0.2
Lasagna	1.7	2	0.2
Meat Ball Submarine	5	6	0.4
Onions, Baked with Tomatoes	0.1	0.1	0.1
Salad, Turkey	5	6	0.4
Spaghetti with Meat Balls	2	3	0.2
Turkey Pot Pie	2.5	3	0.2

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Beans, Green, Canned</u>			
Salad, Three Bean	1,578	1,827	45.7
<u>Beans, Kidney, Canned</u>			
Salad, Kidney Bean	5,750	6,591	154.3
Salad, Three Bean	1,562	1,791	41.9
<u>Beans, Kidney, Dry</u>			
Beans, Baked	4,000	4,080	117.6
Chili Con Carne	2,000	2,040	59.0
<u>Bean Sprouts, Canned</u>			
Chop Suey, Pork	3,000	7,106	174.0
Pork, Sweet and Sour	3,250	7,695	188.0
<u>Beans, Wax, Canned</u>			
Salad, Three Bean	1,578	1,872	45.7
<u>Beets, Canned</u>			
Beets, Harvard	6,500	7,515	183.7
Dressing, Salad, Chiffonade	250	324	7.9
<u>Blueberries, Canned</u>			
Muffins, Blueberry	1,250	1,448	36.2
Pie, Blueberry	6,375	7,383	184.6
<u>Bread</u>			
Beef Steak, Salisbury	500	626	53.0
Dressing, Bread	3,000	3,760	315.8
Dressing, Sausage	3,000	3,760	315.8

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Bread (Continued)</u>			
Meat Balls, Swedish	1,000	1,250	105.0
Meat Loaf	1,000	1,250	105.0
Pork, Baked, Stuffed	1,187	1,484	124.0
Tomatoes, Scalloped	375	480	40.3
Vealburgers	500	625	53.0
Veal Loaf	1,000	1,250	105.0
<u>Bread Crumbs, Dry</u>			
Broccoli, Polonaise	125	143	7.1
Chicken, Oven Fried	1,234	1,394	69.0
Macaroni and Cheese	5,155	5,840	291.0
Meatball Submarine	1,125	1,292	64.0
Potatoes, Au Gratin	250	282	14.0
Salmon Loaf	1,000	1,132	56.0
Spaghetti and Meatballs	875	993	49.0
Veal Parmesan	1,000	1,132	56.0
Veal Steak, Breaded	875	993	49.0
<u>Cabbage, Dehydrated</u>			
Cabbage, Buttered	750	1,500	137.5
<u>Carmel Color</u>			
Gravy, Brown	3.9	5	0.2
Gravy, Mushroom	3.9	5	0.2
<u>Catsup, Tomato</u>			
Beef, Barbecued	3,750	4,263	96.0
Chicken, Barbecued	3,750	4,263	96.0
Dressing, Salad, Chilean	219	250	5.6
Dressing, Salad, Tamaze	344	392	8.8
Dressing, Salad, Green Salad	313	358	8.0

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Catsup, Tomato (Continued)</u>			
Dressing, Salad, Piquant	594	676	15.2
Dressing, Salad, Thousand Island	282	322	7.2
Frankfurters, Barbecued	1,125	1,284	29.0
Pork Loin, Barbecued	63	69	1.5
Pork Spareribs, Barbecued	5,750	6,551	147.0
<u>Celery Salt</u>			
Beef, Creamed, Ground	13	16	0.6
Chicken Pot Pie	6	7	0.3
Turkey Pot Pie	5	6	0.2
<u>Cheese, Grated</u>			
Lasagna	687	875	40.0
Pizza Sauce	250	312	14.0
Veal Parmesan	219	273	12.4
<u>Cheese, Process, American</u>			
Cheeseburgers	3,130	3,480	60.0
Sandwich, Bacon and Cheese	2,000	2,116	45.0
Sandwich, Grilled Cheese	3,125	3,385	60.0
Sandwich, Ham and Cheese	1,562	1,693	30.0
Sandwich, Submarine	1,500	1,625	29.0
<u>Cherries, Canned RSP</u>			
Crisp, Cherry	4,828	5,571	136.2
Pie, Cherry	6,438	7,430	181.6
Salad, Jellied, Spice, Cherry	3,219	3,714	90.8
<u>Chocolate Chips</u>			
Cookies, Chocolate Chip	563	625	15.6

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Chili Powder</u>			
Beef Cubes, Barbecued	32	63	2.0
Beef Patties, Spanish	2	3	0.1
Chili Con Carne	94	133	4.0
Pork Loin, Barbecued	5	7	0.2
<u>Chili Sauce</u>			
Dressing, Salad, Chilean	422	799	25.9
Dressing, Salad, Russian	500	944	27.0
Pork Spareribs, Barbecued	500	944	27.0
<u>Cinnamon, Ground</u>			
Cake, Applesauce	7.8	11	0.4
Cake, Coffee, Glazed Nut	16	23	0.7
Cake, Coffee, French Quick	3.6	5	0.2
Cake, Coffee, Quick	3.6	5	0.2
Cake, Coffee, Twist	20	28	0.9
Cake, Crumb	16	23	0.2
Crisp, Apple	11	15	0.5
Crisp, Apricot	3.6	5	0.2
Crisp, Cheese Apple	11	15	0.5
Crisp, Cherry	3.6	5	0.2
Crisp, Peach	3.6	5	0.2
Cookies, Spice, Refrigerator	7	10	0.3
Pie, Apple	7	10	0.3
Rolls, Cinnamon	20	28	0.9
Salad, Jellied, Spice, Cherry	4	6	0.2
Tea Ring, Swedish	20	28	0.9
Torte, Applesauce	7	10	0.3
<u>Clams, Canned</u>			
Clam Chowder	3,000	3,913	110.5

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ²)
<u>Cloves, Ground</u>			
Cake, Applesauce	3.9	5	0.3
Cookies, Chocolate Drop	3.9	5	0.3
Salad, Jellied, Spice, Cherry	0.7	1	0.1
<u>Cloves, Whole</u>			
Beets, Harvard	3	4	0.3
Onions, Baked with Tomatoes	3	4	0.3
Onions, Spanish	3	4	0.3
Tomatoes, Scalloped	6	9	0.5
<u>Cocoa</u>			
Cake, Pudding, Chocolate	94	117	5.2
Cookies, Chocolate Drop	250	312	13.9
Frosting, Chocolate	188	235	10.5
Frosting, Chocolate Fudge	125	156	6.9
Sauce, Ice Cream, Chocolate	188	235	10.5
Sauce, Ice Cream, Chocolate Nut	188	235	10.5
<u>Coconut, Sweetened</u>			
Cookies, Coconut Drop	250	300	16.0
Cookies, Coconut Raisin	125	150	8.0
Frosting, Coconut	250	300	16.0
Salad, Banana	500	714	37.1
<u>Corn, Canned</u>			
Corn, O'Brien	6,313	11,421	267.3
Corn, Sauteed	6,313	11,421	267.3
<u>Corned Beef, Canned</u>			
Hash, Corned Beef	6,000	7,348	125.0

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Dessert Powder, Gelatin</u>			
Dessert, Gelatin, Orange	1,125	1,219	28.8
Dessert, Gelatin, Raspberry	1,125	1,219	28.8
Dessert, Gelatin, Strawberry	1,125	1,219	28.8
Pie, Lemon Chiffon	538	1,018	24.0
Pie, Strawberry Chiffon	538	1,018	24.0
Salad, Golden Glow	625	764	20.1
Salad, Jellied Banana	750	917	24.2
Salad, Jellied Fruit	750	917	24.2
Salad, Jellied Pear	750	917	24.2
Salad, Jellied, Spice, Cherry	750	917	24.2
Salad, Perfection	750	917	24.2
Salad, Pineapple, Cheese, Jellied	750	917	24.2
<u>Dressing, Salad, French</u>			
Salad, Cabbage and Sweet Pepper	375	578	12.1
<u>Dressing, Salad</u>			
Celery Sticks	125	198	4.8
Cole Slaw	1,000	1,576	37.9
Dressing, Salad, Tamaze	1,078	1,716	41.3
Dressing, Salad, Russian	1,500	2,210	50.9
Dressing, Salad, Thousand Island	1,078	1,716	40.9
Salad, Banana	750	1,182	28.4
Salad, Carrot	625	985	23.7
Salad, Carrot and Pineapple	625	985	23.7
Salad, Kidney Bean	750	1,182	28.4
Salad, Pineapple, Cheese, Jellied	500	788	18.5
Salad, Potato	1,000	1,576	37.9
Salad, Tuna	750	1,182	28.4
Salad, Turkey	563	844	21.0
Salad, Waldorf	750	1,182	28.4

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Flour, Cake</u>			
Cake, Crumb	1,125	1,141	24.4
Cake, Coffee, Glazed Nut	125	126	2.7
Cake, Coffee, French Quick	375	384	8.2
Cake, Coffee, Quick	375	384	8.2
Cake, Pudding, Cherry	625	636	14.2
Cake, Pudding, Chocolate	625	636	14.2
Cake, Pudding, Lemon	312	315	6.7
Doughnuts	1,000	1,017	22.7
<u>Flour, Pastry</u>			
Beef, Creamed, Ground	250	253	6.0
Beef Patties, Spanish	31	32	0.7
Beef Pot Pie	266	268	6.0
Beef Pot Roast	250	253	6.0
Beef Steak, Salisbury	250	253	6.0
Beef Steak, Swiss	500	505	11.0
Beef Stew	156	160	4.0
Cake, Applesauce	813	818	17.5
Cake, Banana	813	818	17.5
Carrots, Normandie	125	132	2.9
Chicken, Country Style	1,233	1,245	28.0
Chicken, Fried	1,000	1,010	23.0
Chicken, Oven Fried	750	758	17.0
Chicken Pot Pie	1,359	1,383	31.0
Cookies, Butternut, Refrigerator	1,250	1,263	28.3
Cookies, Chocolate, Chip	822	828	18.5
Cookies, Chocolate Drop	1,000	1,010	21.6
Cookies, Coconut Drop	1,125	1,141	24.4
Cookies, Coconut Raisin	625	636	13.6
Cookies, Crisp Drop	1,125	1,141	24.4
Cookies, Oatmeal	500	505	11.3
Cookies, Peanut Butter	1,000	1,010	22.6
Cookies, Peanut Wafer	1,000	1,010	22.6
Cookies, Refrigerator	1,250	1,263	28.3

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Flour, Pastry</u> (Continued)			
Cookies, Spice Refrigerator	1,250	1,263	28.3
Cookies, Sugar	1,188	1,202	26.9
Cookies, Vanilla Wafers	1,125	1,141	25.5
Crisp, Apple	500	505	11.3
Crisp, Apricot	407	411	9.3
Crisp, Cheese Apple	500	505	11.3
Crisp, Cherry	407	411	9.3
Crisp, Peach	407	411	9.3
Doughnuts	1,625	1,641	36.8
Frosting, French Cream	70	71	1.6
Gravy, Brown	250	264	5.8
Gravy, Chicken	250	264	5.8
Gravy, Giblet	250	264	5.8
Gravy, Mushroom	250	264	5.8
Macaroni and Cheese	343	347	8.0
Meatballs, Swedish	313	316	7.0
Muffins, Blueberry	2,250	2,273	50.9
Muffins, Cake	2,250	2,273	50.9
Onions, Spanish	63	64	1.4
Pie, Apple	2,000	2,020	45.2
Pie, Apricot	2,000	2,020	45.2
Pie, Blueberry	2,000	2,020	45.2
Pie, Boysenberry	2,000	2,020	45.2
Pie, Cherry	2,000	2,020	45.2
Pie, Lemon Chiffon	2,000	2,020	45.2
Pie, Peach	2,000	2,020	45.2
Pie, Pineapple	2,000	2,020	45.2
Pie, Strawberry Chiffon	2,000	2,020	45.2
Potatoes, Au Gratin	188	192	4.3
Potatoes, Scalloped	125	132	2.9
Sauce, Egg	125	132	2.9
Sandwich, Hot Pork	281	284	6.0
Sandwich, Hot Turkey	328	331	7.0
Shortcake	1,750	1,767	39.6
Torte, Applesauce	1,250	1,263	28.3
Tuna and Noodles	453	458	10.0

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Flour, Pastry (Continued)</u>			
Turkey Pot Pie	1,359	1,374	31.0
Veal Parmesan	531	537	12.0
Veal Steaks, Breaded	281	284	6.0
<u>Garlic, Dehydrated</u>			
Beef Stew	12.5	17	1.0
<u>Garlic Powder</u>			
Hash, Beef	0.2	0.3	0.1
Meatball, Submarine	2	3	0.1
Meatballs, Swedish	2.5	3	0.1
Pizza Sauce	1.2	2	0.1
Spaghetti with Meat Sauce	5	6	0.4
<u>Garlic Salt</u>			
Veal Parmesan	2.5	3	0.1
<u>Ginger, Ground</u>			
Chop Suey, Pork	3.8	5	0.2
<u>Hamburger, Canned without Gravy</u>			
Beef Patties, Spanish	7,032	10,574	269.0
<u>Honey</u>			
Frosting, Peanut Butter	234	331	5.5

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Hot Sauce</u>			
Beef Cubes, Barbecued	16	33	1.0
Frankfurters, Barbecued	16	33	1.0
<u>Juice, Tomato, Canned</u>			
Beef Pot Pie	3,063	3,560	83.0
<u>Lemon Flavoring</u>			
Cookies, Coconut Drop	12	20	0.6
<u>Lemon Rind</u>			
Crisp, Apple	63	72	2.3
Crisp, Cheese Apple	63	72	2.3
Pie, Lemon Chiffon	38	44	1.4
<u>Macroni, Dry</u>			
Macroni and Cheese	2,040	2,320	71.0
<u>Mace, Ground</u>			
Cake, Coffee, Glazed Nut	5.1	7	0.4
<u>Marshmallows</u>			
Salad, Jellied Fruit	250	313	26.3
<u>Milk, Nonfat, Dry</u>			
Beef, Ground, Creamed	828	982	46.0
Beef Steak, Salisbury	100	118	6.0
Cake, Banana	47	48	1.9
Cake, Coffee, Glazed Nut	31	34	1.4
Cake, Coffee, Twist	31	34	1.4

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Milk, Nonfat, Dry</u> (Continued)			
Cake, Crumb	55	61	2.4
Cake, Pudding, Cherry	55	61	2.4
Cake, Pudding, Chocolate	71	77	3.1
Cake, Pudding, Lemon	203	223	9.0
Chicken, Country Style	219	259	12.0
Chicken, Oven Fried	78	93	4.5
Chicken Pot Pie	219	259	12.0
Cookies, Chocolate Drop	55	61	2.4
Cookies, Coconut Drop	39	43	1.7
Cookies, Coconut Raisin	27	30	1.2
Cookies, Crisp Drop	39	43	1.7
Cookies, Peanut Wafer	27	30	1.2
Cookies, Sugar	20	22	0.9
Doughnuts	110	122	4.8
French Toast	125	147	7.0
Frosting, Brown Sugar	31	34	1.4
Frosting, Butter Cream	31	34	1.4
Frosting, Chocolate	31	34	1.4
Frosting, Coconut	31	34	1.4
Frosting, French Cream	47	52	2.1
Frosting, Peanut Butter	47	52	2.1
Gravy, Chicken	188	224	10.5
Gravy, Giblet	188	224	10.5
Macaroni and Cheese	516	611	29.0
Meatball, Submarine	78	93	4.0
Meatballs, Swedish	78	93	4.0
Muffins, Blueberry	102	110	4.4
Muffins, Cake	102	110	4.4
Pie, Lemon Chiffon	55	61	2.4
Pie, Strawberry Chiffon	55	61	2.4
Potato Cakes, Grilled	188	224	10.5
Potatoes, Au Gratin	313	384	18.0
Potatoes, Scalloped	313	384	18.0
Rolls, Butterfly	31	34	1.4
Salad, Banana	51	64	2.0
Salad, Carrot	40	47	1.5

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Milk, Nonfat, Dry (Continued)</u>			
Salad, Carrot and Pineapple	40	47	1.5
Salad, Pineapple, Cheese, Jellied	203	246	11.9
Sauce, Egg	203	246	11.9
Sauce, Ice Cream, Butterscotch	110	122	4.8
Sauce, Ice Cream, Chocolate	125	137	5.5
Sauce, Ice Cream, Chocolate Nut	125	137	5.5
Shortcake	110	122	4.8
Tea Ring, Swedish	31	34	1.4
Tuna and Noodles, Baked	625	739	35.0
Turkey Pot Pie	218	256	12.0
Veal Parmesan	100	118	6.0
Veal Steak, Breaded	125	147	7.0
<u>Mix, Bread and Roll</u>			
Rolls, Cloverleaf	3,750	4,125	107.5
Rolls, Pan	3,750	4,125	107.5
Rolls, Parkerhouse	3,750	4,125	107.5
<u>Mix, Biscuit, Baking Powder</u>			
Biscuits, Baking Powder	4,000	4,400	114.6
Biscuits, Cheese	4,000	4,400	114.6
<u>Mix, Brownie, Chocolate</u>			
Brownies, Chocolate	2,500	2,800	46.0
<u>Mix, Cake, Devil's Food</u>			
Cake, Devil's Food	2,500	2,550	48.5
Cake, Marble	1,250	1,225	24.3
<u>Mix, Cake, Yellow</u>			
Cake, Coffee, French Quick	2,500	2,550	48.5
Cake, Coffee, Quick	2,500	2,550	48.5

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Mix, Cake, Yellow</u> (Continued)			
Cake, Crumb	135	138	2.6
Cake, Marble	1,250	1,275	24.3
Cake, Peanut Butter	2,500	2,550	48.5
Cake, Pineapple Upside Down	2,500	2,550	48.5
Cake, Yellow	2,500	2,550	48.5
<u>Mix, Cake, Spice</u>			
Cake, Spice	2,500	2,999	91.6
<u>Mix, Cake, White</u>			
Cake, White	2,500	2,550	48.5
<u>Mix, Corn Bread</u>			
Bread, Corn	2,400	2,930	97.6
<u>Mix, Doughnut</u>			
Doughnuts, Cake	3,750	4,583	152.9
Doughnuts, Cake, Chocolate	3,750	4,583	152.9
<u>Mix, Gingerbread</u>			
Gingerbread	2,500	2,550	48.5
<u>Mix, Sweet Dough</u>			
Cake, Coffee, Glazed Nut	3,750	4,500	137.5
Cake, Coffee, Twist	3,750	4,500	137.5
Rolls, Cinnamon	3,750	4,500	137.5
Rolls, Butterfly	3,750	4,500	137.5
Rolls, Pecan	3,750	4,500	137.5
Tea Ring, Swedish	3,750	4,500	137.5

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Molasses</u>			
Beans, Baked	750	896	16.2
Chop Suey, Pork	125	140	3.0
Cookies, Coconut Raisin	375	468	17.2
<u>Monosodium Glutamate</u>			
Beef Pot Roast	7.5	10	0.4
Beef Steak, Pepper	50	67	2.5
Chicken Pot Pie	7.5	10	0.4
Chili Con Carne	63	83	3.0
Hash, Beef	0.8	2	0.1
Salad, Turkey	63	83	3.0
Sandwich, Hot Roast Beef	47	62	2.0
Turkey Pot Pie	47	62	2.0
<u>Mushrooms, Canned</u>			
Beef Patties, Spanish	625	752	16.0
Gravy, Mushroom	375	450	9.6
<u>Mustard, Ground</u>			
Beans, Baked	31	42	1.6
Beef Cubes, Barbecued	24	32	1.0
Dressing, Salad, Chiffonade	2.8	4	0.1
Dressing, Salad, Garlic French	23	31	1.2
Dressing, Salad, Onion French	3.9	5	0.2
Dressing, Salad, Piquant	7.8	10	0.4
Dressing, Salad, Tasty French	15.6	21	0.8
Dressing, Salad, Vinaigrette	3.9	5	0.2
Frankfurters, Barbecued	25	34	1.0
Pork Loin, Barbecued	16	21	1.0
Potatoes, Au Gratin	1.3	2	0.1
Tomatoes, Scalloped	5.2	8	0.3

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Mustard, Prepared</u>			
Beef, Barbecued	250	360	10.0
Chicken, Barbecued	219	315	9.0
Dressing, Salad, Green Salad	27	41	1.1
Pork Spareribs, Barbecued	250	360	10.0
<u>Noodles, Dry</u>			
Soup, Chicken Noodle	250	300	21.9
Tuna and Noodles, Baked	1,500	1,800	131.0
<u>Noodles, Dry, Lasagna</u>			
Lasagna, Baked	1,500	1,875	105.0
<u>Nutmeg, Ground</u>			
Cake, Coffee, French Quick	8	10	0.7
Cake, Crumb	3.9	6	0.3
Carrots, Normandie	1.3	2	0.1
Crisp, Apple	2.6	3	0.2
Crisp, Cherry	2.6	3	0.2
Crisp, Peach	2.6	3	0.2
Cookies, Spice, Refrigerator	2	3	0.2
Doughnuts	7.8	10	0.7
Meatballs, Swedish	2.5	3	0.2
Pie, Apple	7.8	10	0.7
Salad, Jellied, Spice, Cherry	1.3	2	0.1
Torte, Applesauce	3.9	6	0.4
<u>Nuts, Ground or Chopped</u>			
Cake, Coffee, Glazed Nut	375	468	17.2
Cake, Coffee, French Quick	375	468	17.2
Cake, Crumb	250	312	11.4
Cake, Pudding, Chocolate	250	312	11.4

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Nuts, Ground or Chopped</u> (Continued)			
Cookies, Butternut, Refrigerator	500	624	22.9
Cookies, Coconut Raisin	250	312	11.4
Cookies, Peanut Wafer	750	916	57.5
Rolls, Pecan	375	468	17.2
Salad, Waldorf	250	312	11.4
Sauce, Ice Cream, Chocolate Nut	250	312	11.4
<u>Oats, Rolled</u>			
Crisp, Apricot	250	291	14.9
Crisp, Cherry	250	291	14.9
Crisp, Peach	250	291	14.9
Cookies, Oatmeal	625	728	37.4
Torte, Applesauce	500	585	30.1
<u>Onions, Dehydrated</u>			
Soup, Chicken Noodle	250	417	18.3
<u>Onion, Powder</u>			
Beef, Ground, Creamed	13	16	2.6
Hash, Beef	75	99	4.0
<u>Onion Salt</u>			
Beef, Ground, Creamed	18	24	0.6
<u>Oregano, Ground</u>			
Dressing, Salad, Vinegar and Oil	1.3	2	0.1
Lasagna, Baked	16	21	1.0
Meatball, Submarine	2	3	0.2
Meatballs, Swedish	8	10	0.6
Pizza Sauce	5	6	0.1

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Oregano, Ground</u> (Continued)			
Spaghetti and Meatballs	4	5	0.3
Spaghetti with Meat Sauce	5	6	0.4
<u>Paprika</u>			
Chicken, Country Style	3.8	5	0.2
Chicken, Fried	2.5	3	0.1
Chili Con Carne	31	42	1.6
Cole Slaw	1.3	2	0.1
Dressing, Salad, Garlic French	7.8	10	0.4
Dressing, Salad, Piquant	5.9	8	0.3
Dressing, Salad, Russian	7.8	10	0.4
Dressing, Salad, Tasty French	15.7	21	0.8
Frankfurters, Barbecued	16	21	0.8
Meatballs, Swedish	7.5	10	0.4
Potatoes, Franconia	15.7	21	0.8
Potatoes, Oven Brownd	15.7	21	0.8
Salad, Cottage Cheese	15.7	21	0.8
Salad, Cottage Cheese and Peach	15.7	21	0.8
Salad, Potato	7.8	10	0.4
Tuna and Noodles	15.5	21	0.8
Veal Steak, Breaded	15.5	21	0.8
<u>Parsley, Dehydrated</u>			
Lasagna	5	8	1.5
<u>Peaches, Canned</u>			
Crisp, Peach	5,063	5,805	135.9
Pie, Peach	6,750	7,736	181.1
Salad, Cottage Cheese and Peach	3,375	3,869	90.5

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Pears, Canned</u>			
Salad, Jellied Pear	3,375	3,882	92.8
<u>Peanut Butter</u>			
Cake, Peanut Butter	625	749	22.9
Cookies, Peanut Butter	438	526	16.1
Frosting, Peanut Butter	344	413	12.6
<u>Pepper, Black</u>			
Beef Cubes, Barbecued	2.5	3	0.2
Beef, Creamed, Ground	6.2	8	0.3
Beef Pot Pie	7.5	10	0.4
Beef Pot Roast	7.5	10	0.4
Beef Steak, Pepper	4	5	0.2
Beef Steak, Salisbury	9	11	0.4
Beef Steak, Swiss	10	12	0.5
Beef Stew	8	10	0.4
Cabbage, Buttered	1.3	2	0.1
Carrots, Lyonnaise	1.3	2	0.1
Chicken, Barbecued	3	4	0.2
Chicken, Country Style	4	5	0.2
Chicken, Fried	9	11	0.4
Chicken, Oven Fried	16	21	1.0
Chicken Pot Pie	5.5	7	0.3
Chop Suey, Pork	4	5	0.2
Chowder, Clam	3.9	5	0.2
Corn O'Brier	1.9	3	0.1
Corn, Sauteed	1.9	3	0.1
Dressing, Bread	3.9	5	0.2
Dressing, Salad, Chiffonade	2.8	4	0.1
Dressing, Salad, Green Salad	3.9	5	0.2
Dressing, Salad, Onion French	3.9	5	0.2
Dressing, Salad, Piquant	2.6	4	0.1
Dressing, Salad, Russian	3.9	5	0.2

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Pepper, Black</u> (Continued)			
Dressing, Salad, Vinaigrette	3.9	5	0.2
Dressing, Salad, Vinegar and Oil	3.9	5	0.2
Dressing, Sausage	3.9	5	0.2
Frankfurters, Barbecued	8	10	0.4
Gravy, Brown	3.9	5	0.2
Gravy, Mushroom	3.9	5	0.2
Gravy, Natural Pan	3.9	5	0.2
Hash, Beef	2.5	3	0.1
Hash, Corned Beef	16	21	1.0
Lasagna	4	5	0.2
Macaroni and Cheese	4	5	0.2
Meatball, Submarine	4	5	0.2
Meatballs, Swedish	5	6	0.2
Meat Loaf	10.5	14	0.5
Onions, Baked with Tomatoes	2.6	4	0.1
Onions, Spanish	2.6	4	0.1
Pizza Sauce	1.5	2	0.1
Pork, Baked Stuffed	3.3	5	0.2
Pork Slices, Braised	2.5	3	0.1
Pork, Spareribs, Barbecued	15.5	21	1.0
Pork, Spareribs, Braised	15.5	21	1.0
Potato Cakes, Grilled	2.6	4	0.1
Potatoes, Franconia	2.6	4	0.1
Potatoes, Oven Brownd	2.6	4	0.1
Potatoes, Rissole	2	3	0.1
Potatoes, Scalloped	2.6	4	0.1
Salad, Cabbage and Sweet Pepper	1.3	2	0.1
Salad, Kidney Bean	3.9	5	0.2
Salad, Potato	3.9	5	0.2
Salad, Three Bean	2.6	4	0.1
Salad, Turkey	3	4	0.2
Salmon Loaf	2.5	3	0.1
Sandwich, Hot Pork	18.5	25	1.0
Sandwich, Hot Roast Beef	8	10	0.4
Sandwich, Hot Turkey	5	6	0.2

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Pepper, Black</u> (Continued)			
Soup, Chicken Noodle	0.7	1	0.1
Spaghetti and Meatballs	4	5	0.2
Squash, Creole, Summer	1.3	2	0.1
Tomatoes, Stewed	1.3	2	0.1
Turkey Pot Pie	5	6	0.2
Vealburgers	8	10	0.4
Veal Loaf	8	10	0.4
Veal Parmesan	13	16	0.6
Veal Steak, Breaded	2.5	3	0.1
<u>Pepper, Cayenne</u>			
Celery Sticks	0.7	1	0.1
Chili Con Carne	1	2	0.1
Dressing, Salad, Chiffonade	0.7	1	0.1
Dressing, Salad, Garlic French	0.3	0.4	0.1
Dressing, Salad, Onion French	1.3	2	0.1
Dressing, Salad, Thousand Island	0.3	0.4	0.1
Dressing, Salad, Vinaigrette	1.3	2	0.1
Lasagna, Baked	3.8	5	0.4
Meatball, Submarine	2	3	0.2
Pork Loin, Barbecued	2.5	3	0.2
Pork Spareribs, Barbecued	7.8	11	0.8
Spaghetti and Meatballs	2	3	0.2
Spaghetti with Meat Sauce	2.5	3	0.2
Squash, Creole, Summer	0.3	0.4	0.1
Veal Parmesan	3.8	5	0.4
<u>Pickles, Sweet, Cucumber</u>			
Dressing, Salad, Vinaigrette	78	160	4.3
Salad, Potato	250	511	13.6

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cub. (ft.3)
<u>Pickle Relish, Sweet</u>			
Dressing, Salad, Tamaze	250	405	10.1
Salad, Kidney Bean	500	807	20.2
Salad, Tuna	562	1,061	23.0
Salad, Turkey	218	254	6.0
<u>Potatoes, White, Instant</u>			
Potato Cakes, Grilled	1,531	1,806	46.2
<u>Potatoes, Sweet, Canned</u>			
Potatoes, Sweet, Candied	5,625	10,008	22.5
<u>Poultry Seasoning</u>			
Dressing, Bread	5.2	7	0.2
Dressing, Sausage	5.2	7	0.2
Pork, Baked, Stuffed	5	6	0.2
Sandwich, Hot Turkey	15.5	21	0.8
<u>Raisins</u>			
Cake, Applesauce	375	400	8.3
Cake, Coffee, French Quick	500	534	11.0
Cake, Coffee, Twist	500	534	11.0
Cake, Crumb	438	464	9.6
Cookies, Coconut Raisin	250	257	5.5
Cookies, Oatmeal	500	534	11.0
Tea Ring, Swedish	1,000	1,066	22.0
Torte, Applesauce	250	266	5.5
<u>Rice</u>			
Rice, Fried	2,000	2,040	71.0

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Gross Cube (ft. ³)
<u>Salad Oil</u>			
Dressing, Salad, Chiffonade	875	988	20.1
Dressing, Salad, Chilean	375	427	8.6
Dressing, Salad, Garlic French	1,500	1,716	34.7
Dressing, Salad, Green Salad	1,000	1,444	23.1
Dressing, Salad, Onion French	1,250	1,415	28.6
Dressing, Salad, Piquant	750	848	17.1
Dressing, Salad, Tasty French	1,500	1,695	34.2
Dressing, Salad, Vinaigrette	1,250	1,414	28.6
Dressing, Salad, Vinegar and Oil	1,250	1,414	28.6
Pork Loin, Barbecued	37.5	42	0.8
Rice, Fried	625	671	1.4
Salad, Potato	188	212	4.3
Salad, Three Bean	375	424	8.6
<u>Salmon, Canned</u>			
Salmon Loaf	5,000	6,044	152.0
<u>Salt</u>			
Beans, Baked	94	96	1.6
Beets, Harvard	31	32	0.5
Broccoli, Polonaise	31	32	0.5
Beef, Barbecued	94	96	1.6
Beef Cubes, Barbecued	63	64	1.0
Beef Pot Pie	109	111	2.0
Beef Pot Roast	94	96	1.6
Beef Steak, Pepper	62	63	1.0
Beef Steak, Salisbury	94	96	1.6
Beef Steak, Swiss	94	96	1.6
Beef Stew	109	111	2.0
Cabbage, Buttered	63	64	1.1
Cake, Applesauce	3.9	4	0.1
Cake, Banana	20	21	0.4
Cake, Coffee, Glazed Nut	0.6	1	0.1

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Salt</u> (Continued)			
Cake, Coffee, French Quick	0.6	1	0.1
Cake, Coffee, Quick	0.6	1	0.1
Cake, Coffee, Twist	0.6	1	0.1
Cake, Crumb	12	13	0.2
Cake, Pudding, Cherry	6.5	7	0.1
Cake, Pudding, Chocolate	32	33	0.6
Carrots, Glazed	47	49	0.8
Carrots, Lyonnaise	47	49	0.8
Carrots, Normandie	31	32	0.5
Chicken, Barbecued	125	127	2.0
Chicken, Country Style	140	142	2.0
Chicken, Fried	125	127	2.0
Chicken, Oven Fried	156	159	2.6
Chicken Pot Pie	172	179	3.0
Chili Con Carne	156	159	2.6
Chop Suey, Pork	156	159	2.6
Chowder, Clam	47	48	1.0
Cole Slaw	21	22	0.4
Cookies, Butternut, Refrigerator	16	17	0.3
Cookies, Chocolate Chip	16	17	0.3
Cookies, Chocolate Drop	10	11	0.2
Cookies, Coconut Drop	21	22	0.4
Cookies, Crisp Drop	21	22	0.4
Cookies, Oatmeal	16	17	0.3
Cookies, Peanut Butter	7.8	8	0.1
Cookies, Refrigerator	16	17	0.3
Cookies, Spice Refrigerator	16	17	0.3
Cookies, Sugar	16	17	0.3
Cookies, Vanilla Wafers	20	21	0.3
Corn O'Brien	31	32	0.5
Corn, Sauteed	31	32	0.5
Crisp, Apple	15.6	16	0.2
Crisp, Apricot	10	11	0.3
Crisp, Cheese Apple	16	17	0.2
Crisp, Cherry	10	11	0.2

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Salt</u> (Continued)			
Crisp, Peach	10	11	0.2
Doughnuts	47	48	0.8
Dressing, Bread	31	32	0.5
Dressing, Salad, Chiffonade	62.5	63	1.1
Dressing, Salad, Chilean	7.8	8	0.1
Dressing, Salad, Garlic French	78	79	1.3
Dressing, Salad, Green Salad	31	32	0.5
Dressing, Salad, Onion French	55	56	0.9
Dressing, Salad, Piquant	16	17	0.2
Dressing, Salad, Tasty French	55	56	0.9
Dressing, Salad, Thousand Island	11	12	0.2
Dressing, Salad, Vinaigrette	78	79	1.3
Dressing, Salad, Vinegar and Oil	63	64	1.1
Dressing, Sausage	31	32	0.5
French Toast	15	16	0.3
Frosting, Banana Cream	4	5	0.1
Frosting, Butter Cream	4	5	0.1
Frosting, Chocolate	4	5	0.1
Frosting, Chocolate Fudge	4	5	0.1
Frosting, Coconut	4	5	0.1
Frosting, French Cream	4	5	0.1
Gravy, Brown	47	49	0.8
Gravy, Mushroom	47	49	0.8
Gravy, Natural Pan	10	11	0.2
Hash, Beef	35	36	0.5
Hash, Corned Beef	78	79	1.0
Lasagna	63	64	1.0
Macaroni and Cheese	63	64	1.0
Meatball, Submarine	125	127	2.0
Meatballs, Swedish	63	64	1.0
Meat Loaf	94	96	1.6
Onions, Baked with Tomatoes	86	88	1.0
Onions, Spanish	86	88	1.0
Pie, Apple	71	72	1.2
Pie, Apricot	71	72	1.2

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Salt</u> (Continued)			
Pie, Blueberry	71	72	1.2
Pie, Boysenberry	71	72	1.2
Pie, Cherry	71	72	1.2
Pie, Lemon Chiffon	63	64	1.1
Pie, Peach	71	72	1.2
Pie, Pineapple	66	67	1.1
Pie, Strawberry, Chiffon	63	64	1.1
Pizza Sauce	6	7	0.1
Pork, Baked, Stuffed	49	52	1.0
Pork Loin, Barbecued	15.5	16	0.2
Pork Slices, Braised	62.5	63	1.0
Pork Spareribs, Barbecued	63	64	1.0
Pork Spareribs, Braised	94	96	1.6
Pork, Sweet and Sour	94	96	1.6
Potato Cakes, Grilled	31	32	1.5
Potatoes, Au Gratin	101	111	1.8
Potatoes, Franconia	31	32	0.5
Potatoes, Lyonnaise	78	79	1.3
Potatoes, Oven Brownd	31	32	0.5
Potatoes, Parsley Buttered	78	79	1.3
Potatoes, Rissol	31	32	0.5
Potatoes, Scalloped	109	111	1.8
Potatoes, Sweet Candied	23	24	0.4
Rice, Fried	31	32	0.5
Rolls, Butterfly	0.6	1	0.1
Salad, Cabbage and Sweet Pepper	62	63	1.1
Salad, Carrot	16	17	0.3
Salad, Carrot and Pineapple	16	17	0.3
Salad, Golden Glow	0.9	1	0.1
Salad, Kidney Bean	31	32	0.5
Salad, Perfection	0.9	1	0.1
Salad, Pineapple, Cheese, Jellied	10	11	0.2
Salad, Potato	62	63	1.1
Salad, Three Bean	31	32	0.5
Salad, Tuna	78	79	1.0

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
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Salt (Continued)

Salad, Turkey	156	159	3.0
Salmon Loaf	31	32	0.5
Sandwich, Hot Pork	172	175	3.0
Sandwich, Hot Roast Beef	94	95	1.6
Sauce, Egg	21	24	0.4
Sauce, Ice Cream, Chocolate	1	2	0.1
Sauce, Ice Cream, Chocolate Nut	1	2	0.1
Shortcake	16	17	0.2
Soup, Chicken Noodle	31	32	0.5
Squash, Creole, Summer	78	79	1.3
Spaghetti and Meatballs	172	175	3.0
Spaghetti with Meat Sauce	109	111	2.0
Tea Ring, Swedish	0.6	1	0.1
Tomatoes, Scalloped	31	32	0.5
Tomatoes, Stewed	47	49	0.8
Torte, Applesauce	12	14	0.2
Tuna and Noodles	47	48	1.0
Turkey Pot Pie	172	175	3.0
Vealburgers	125	127	2.0
Veal Loaf	94	96	1.6
Veal Parmesan	140	142	2.0
Veal Steaks, Breaded	78	79	1.0

Soy Sauce

Beef Steak, Pepper	625	1,000	26.0
Chop Suey, Pork	250	401	11.0
Pork, Sweet and Sour	375	600	16.0
Rice, Fried	250	401	11.0

Soups

Soup, Dehydrated, Chicken	2,000	2,500	86.7
Soup, Dehydrated, Green Pea	2,000	2,500	86.7
Soup, Dehydrated, Tomato Vegetable	1,000	1,334	48.4
Soup, Dehydrated, Onion	625	833	30.2

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Soup and Gravy Base</u>			
Beef, Creamed, Ground	22	36	1.7
Beef Steak, Salisbury	94	114	3.0
Beef Steak, Swiss	47	57	1.5
Chicken, Country Style	113	136	3.6
Gravy, Brown	125	154	4.0
Gravy, Chicken	188	229	6.0
Gravy, Giblet	188	229	6.0
Gravy, Mushroom	125	154	4.0
Hash, Beef	136	163	4.0
Meatballs, Swedish	188	229	6.0
Sandwich, Hot Turkey	125	153	4.0
<u>Shortening</u>			
Beef Cubes, Barbecued	250	260	5.0
Beef Patties, Spanish	125	130	2.5
Beef Pot Pie	250	260	5.0
Beef Pot Roast	656	681	13.0
Beef Steak, Pepper	500	520	10.0
Beef Steak, Swiss	500	520	10.0
Beef Stew	250	260	5.0
Cake, Applesauce	375	390	7.6
Cake, Banana	391	406	7.9
Cake, Crumb	281	291	5.7
Cake, Pudding, Cherry	94	99	1.9
Cake, Pudding, Chocolate	281	291	5.6
Chicken, Barbecued	250	260	5.0
Chicken, Country Style	609	634	12.0
Chicken Pot Pie	266	272	5.0
Cookies, Butternut Refrigerator	656	681	13.2
Cookies, Chocolate Chip	438	458	8.9
Cookies, Chocolate Drop	375	390	7.6
Cookies, Coconut Drop	500	520	10.1
Cookies, Coconut Raisin	250	260	5.0
Cookies, Crisp Drop	500	520	10.1

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Shortening</u> (Continued)			
Cookies, Oatmeal	500	520	10.1
Cookies, Peanut Wafer	391	406	7.9
Cookies, Refrigerator	656	681	13.2
Cookies, Spice Refrigerator	656	681	13.2
Cookies, Sugar	375	390	7.6
Cookies, Vanilla Wafers	750	780	15.2
Doughnuts	281	292	5.7
French Toast	500	520	10.0
Gravy, Brown	375	390	7.6
Gravy, Chicken	450	468	9.1
Gravy, Giblet	450	468	9.1
Gravy, Mushroom	375	390	7.6
Hash, Corned Beef	500	520	10.0
Lasagna	109	114	2.0
Meatball, Submarine	203	213	4.0
Meatballs, Swedish	78	83	1.6
Meat Loaf	125	130	2.5
Muffins, Blueberry	750	780	15.2
Muffins, Cake	750	780	15.2
Onions, Spanish	250	260	5.0
Pie, Apple	1,188	1,238	24.0
Pie, Apricot	1,188	1,238	24.0
Pie, Blueberry	1,188	1,238	24.0
Pie, Boysenberry	1,188	1,238	24.0
Pie, Cherry	1,188	1,238	24.0
Pie, Lemon Chiffon	1,188	1,238	24.0
Pie, Peach	1,188	1,238	24.0
Pie, Pineapple	1,188	1,238	24.0
Pie, Strawberry Chiffon	1,188	1,238	24.0
Pork, Baked, Stuffed	94	99	2.0
Pork, Sweet and Sour	250	260	5.0
Potatoes, Baked	250	260	5.0
Potatoes, Lyonnaise	500	520	10.0
Rice, Fried	375	390	7.5
Sandwich, Hot Pork	375	390	7.5

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Shortening</u> (Continued)			
Sandwich, Hot Roast Beef	250	260	5.0
Sandwich, Hot Turkey	406	422	8.0
Shortcake	438	458	8.9
Spaghetti and Meatballs	188	195	3.5
Squash, Creole Summer	250	260	5.0
Turkey Pot Pie	265	276	5.0
Veal Loaf	125	130	2.5
Veal Parnesan	500	520	10.0
<u>Spaghetti, Dry</u>			
Spaghetti and Meatballs	3,000	3,625	82.5
Spaghetti with Meat Sauce	3,000	3,625	82.5
<u>Starch</u>			
Beef Cubes, Barbecued	250	265	8.0
Beef, Creamed, Ground	94	101	2.9
Beef Pot Roast	63	69	1.0
Beef Steak, Pepper	78	85	2.0
Beef Steak, Salisbury	47	53	1.0
Beef Stew	130	143	4.0
Beets, Harvard	78	85	2.4
Cake, Pudding, Cherry	94	101	2.9
Cake, Pudding, Chocolate	39	43	1.2
Chicken, Barbecued	47	53	1.5
Chicken, Country Style	47	53	1.5
Chicken Pot Pie	109	122	3.5
Chop Suey, Pork	312	345	10.0
Crisp, Apple	63	69	2.0
Crisp, Cheese, Apple	63	69	2.0
Gravy, Brown	125	128	2.4
Gravy, Chicken	125	128	2.4
Gravy, Giblet	125	128	2.4
Gravy, Mushroom	125	128	2.4

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Starch (Continued)</u>			
Lasagna	47	53	1.5
Meatballs, Swedish	47	53	1.5
Pork Loin, Barbecued	47	53	1.5
Pork, Sweet and Sour	500	530	16.0
Sandwich, Hot Turkey	63	69	2.0
Spaghetti with Meat Sauce	47	53	1.5
Tomatoes, Scalloped	211	233	6.7
Torte, Applesauce	78	85	2.4
Turkey Pot Pie	234	265	8.0
<u>Starch, Pregelatinized</u>			
Pie, Apple	125	128	2.4
Pie, Apricot	250	255	4.9
Pie, Blueberry	250	255	4.9
Pie, Boysenberry	250	255	4.9
Pie, Cherry	312	316	6.1
Pie, Peach	250	255	4.9
Pie, Pineapple	188	192	3.7
<u>Sugar, Brown</u>			
Beans, Baked	500	525	8.8
Beef, Barbecued	172	184	3.0
Beef Cubes, Barbecued	63	66	1.1
Cake, Coffee, French Quick	188	196	3.3
Cake, Coffee, Quick	188	196	3.3
Cake, Coffee, Twist	500	525	8.8
Cake, Crumb	500	525	8.8
Cake, Pineapple, Upside Down	750	781	13.2
Cake, Pudding, Chocolate	750	781	13.2
Chicken, Barbecued	625	651	10.9
Cookies, Butternut, Refrigerator	375	391	6.6
Cookies, Chocolate Chip	375	391	6.6
Cookies, Chocolate Drop	1,000	1,042	17.5

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Sugar, Brown (Continued)</u>			
Cookies, Oatmeal	500	525	8.8
Cookies, Peanut Butter	500	525	8.8
Cookies, Refrigerator	375	391	6.6
Cookies, Spice Refrigerator	375	391	6.6
Crisp, Apple	750	781	13.2
Crisp, Apricot	625	651	10.9
Crisp, Cheese, Apple	750	781	13.2
Crisp, Cherry	625	651	10.9
Crisp, Peach	625	651	10.9
Frosting, Brown Sugar	750	781	13.2
Pork Loin, Barbecued	125	130	2.2
Potatoes, Sweet, Candied	2,000	2,083	35.0
Rolls, Cinnamon	500	525	8.8
Rolls, Pecan	500	525	8.8
Salad, Jellied, Spice, Cherry	375	391	6.6
Sauce, Ice Cream, Butterscotch	1,438	1,498	25.2
Tea Ring, Swedish	500	525	8.8
Torte, Applesauce	1,250	1,302	21.9
<u>Sugar, Granulated</u>			
Beef Patties, Spanish	31	32	0.7
Beef Pot Pie	15.5	16	0.3
Beef Steak, Pepper	31	32	0.7
Beets, Harvard	250	253	5.7
Cake, Applesauce	688	696	15.7
Cake, Banana	813	818	18.4
Cake, Coffee, Glazed Nut	1,563	1,579	35.5
Cake, Crumb	750	758	17.0
Cake, Pudding, Cherry	938	950	21.3
Cake, Pudding, Chocolate	1,500	1,516	34.0
Cake, Pudding, Lemon	1,875	1,894	42.6
Carrots, Glazed	688	700	15.7
Carrots, Lyonnaise	63	64	1.4
Carrots, Normandie	126	128	2.8

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Sugar, Granulated</u> (Continued)			
Cole Slaw	19	20	0.4
Cookies, Butternut Refrigerator	438	448	10.1
Cookies, Chocolate Chip	500	505	11.4
Cookies, Coconut Drop	938	950	21.3
Cookies, Coconut Raisin	250	252	5.7
Cookies, Crisp Drop	938	950	21.3
Cookies, Oatmeal	375	384	8.6
Cookies, Peanut Butter	500	505	11.4
Cookies, Peanut Wafer	688	697	15.7
Cookies, Refrigerator	438	448	10.1
Cookies, Spiced Refrigerator	438	448	10.1
Cookies, Sugar	1,196	1,206	27.1
Cookies, Vanilla Wafers	750	758	17.0
Corn, O'Brien	16	17	0.4
Corn, Sauteed	16	17	0.4
Crisp, Apple	688	697	15.6
Crisp, Apricot	250	253	5.7
Crisp, Cheese, Apple	688	697	15.6
Crisp, Cherry	500	505	11.4
Crisp, Peach	250	253	5.7
Doughnuts	469	474	10.7
Dressing, Salad, Chiffonade	23.4	24	0.5
Dressing, Salad, Chilean	63	64	1.4
Dressing, Salad, Garlic French	125	126	2.8
Dressing, Salad, Onion French	31	32	0.7
Dressing, Salad, Piquant	7.8	8	0.2
Dressing, Salad, Tasty French	63	64	1.4
Dressing, Salad, Vinaigrette	31	32	0.7
Frankfurters, Barbecued	125	126	2.8
French Toast	375	379	9.0
Frosting, French Cream	500	505	11.4
Meatball, Submarine	31	32	0.7
Muffins, Blueberry	1,500	1,515	34.1
Muffins, Cake	1,500	1,515	34.1
Onions, Baked with Tomatoes	31	32	0.7

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Sugar, Granulated</u> (Continued)			
Onions, Spanish	31	32	0.7
Pie, Apple	1,000	1,010	22.7
Pie, Apricot	1,500	1,515	34.1
Pie, Blueberry	1,750	1,768	39.7
Pie, Boysenberry	1,750	1,768	39.7
Pie, Cherry	1,750	1,768	39.7
Pie, Lemon Chiffon	188	195	4.4
Pie, Peach	1,250	1,263	28.4
Pie, Pineapple	1,250	1,263	28.4
Pie, Strawberry Chiffon	63	64	1.4
Pizza Sauce	12	13	0.3
Pork Loin, Barbecued	1,000	1,010	22.7
Pork, Sweet and Sour	1,000	1,010	22.7
Salad, Cabbage and Sweet Pepper	125	126	2.8
Salad, Carrot	51	52	0.7
Salad, Carrot and Pineapple	51	52	0.7
Salad, Three Bean	500	505	11.4
Sauce, Ice Cream, Chocolate	750	758	17.0
Sauce, Ice Cream, Chocolate Nut	750	758	17.0
Shortcake	125	127	2.9
Spaghetti and Meatballs	62	63	1.0
Squash, Creole Summer	47	51	0.6
Tomatoes, Scalloped	250	253	5.7
Tomatoes, Stewed	219	222	5.0
Torte, Applesauce	500	505	11.4
Turkey Pot Pie	15	16	0.3
Veal Parmesan	125	128	3.0
<u>Sugar, Powdered</u>			
Cake, Coffee, French Quick	500	520	9.4
Cake, Coffee, Quick	500	520	9.4
Frosting, Banana Cream	1,188	1,236	22.3
Frosting, Brown Sugar	375	390	7.1
Frosting, Butter Cream	1,188	1,236	22.3

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Sugar, Powdered (Continued)</u>			
Frosting, Chocolate	1,188	1,236	22.3
Frosting, Chocolate Fudge	1,000	1,040	18.8
Frosting, Coconut	1,188	1,236	22.3
Frosting, Peanut Butter	688	716	12.9
Hard Sauce	1,063	1,118	20.2
<u>Syrup, Blended</u>			
Cookies, Coconut Drop	47	54	1.0
Cookies, Crisp Drop	47	54	1.0
Frosting, Chocolate Fudge	125	144	2.7
<u>Thyme, Ground</u>			
Beef Stew	2.5	3	0.2
Chowder, Clam	5.2	6	0.4
Lasagna	7.2	10	0.6
Meatball, Submarine	2.	3	0.2
Spaghetti with Meat Sauce	2.5	3	0.2
Spaghetti and Meatballs	3.7	4	0.3
<u>Tomatoes, Canned</u>			
Beef Patties, Spanish	3,187	3,687	92.0
Beef Stew	1,500	1,738	44.0
Chili Con Carne	4,781	5,535	138.0
Chowder, Clam	688	798	20.0
Lasagna	3,250	3,762	94.0
Meatball, Submarine	2,000	2,341	58.0
Onions, Baked with Tomatoes	3,188	3,696	92.4
Onions, Spanish	3,188	3,696	92.4
Pizza Sauce	3,187	3,687	92.0
Squash, Creole, Summer	1,594	1,848	46.2
Spaghetti and Meatballs	6,375	7,392	185.0
Spaghetti with Meat Sauce	6,375	7,392	185.0

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Tomatoes, Canned</u> (Continued)			
Tomatoes, Scalloped	6,375	7,392	185.0
Tomatoes, Stewed	6,375	7,392	185.0
<u>Tomato Paste</u>			
Beef Cubes, Barbecued	938	1,080	23.0
Beef Steak, Pepper	575	671	14.0
Lasagna	2,375	2,721	59.0
Meatball, Submarine	750	859	18.0
Pizza Sauce	469	538	12.0
Spaghetti and Meatballs	1,875	2,160	46.0
Spaghetti with Meat Sauce	2,875	3,305	71.0
Veal Parmesan	1,437	1,651	35.0
<u>Topping, Dehydrated</u>			
Pie, Lemon Chiffon	250	343	14.6
Pie, Strawberry Chiffon	250	343	14.6
<u>Tuna, Canned</u>			
Salad, Tuna	5,000	5,616	144.0
Tuna and Noodles	5,031	5,659	145.0
<u>Vinegar, Cider</u>			
Beans, Baked	63	100	2.6
Beef, Barbecued	360	560	15.0
Beef Cubes, Barbecued	180	300	8.0
Beets, Harvard	188	313	8.1
Chicken, Barbecued	1,000	1,600	42.0
Cole Slaw	63	100	2.6
Dressing, Salad, Chiffonade	500	800	21.1
Dressing, Salad, Chilean	375	600	15.8
Dressing, Salad, Garlic French	375	600	15.8

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
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Vinegar, Cider (Continued)

Dressing, Salad, Green Salad	375	600	15.8
Dressing, Salad, Onion French	625	1,000	26.3
Dressing, Salad, Piquant	250	400	10.5
Dressing, Salad, Tasty French	500	800	21.0
Dressing, Salad, Vinaigrette	750	1,200	31.5
Dressing, Salad, Vinegar and Oil	625	1,000	26.3
Frankfurters, Barbecued	1,000	1,600	42.0
Pork Loin, Barbecued	1,500	2,400	63.0
Pork Spareribs, Barbecued	500	800	21.0
Pork, Sweet and Sour	625	1,000	26.3
Salad, Golden Glow	125	200	5.3
Salad, Kidney Bean	125	200	5.3
Salad, Perfection	125	200	5.3
Salad, Potato	94	150	3.9
Salad, Three Bean	750	1,200	31.5

Vanilla

Cake, Banana	24	39	1.1
Cake, Coffee, French Quick	3	4	0.1
Cake, Coffee, Quick	3	4	0.1
Cake, Crumb	12	19	0.5
Cake, Pudding, Chocolate	47	78	2.1
Cookies, Butternut Refrigerator	32	51	1.4
Cookies, Chocolate Chip	8	13	0.4
Cookies, Chocolate Drop	16	26	0.7
Cookies, Crisp Drop	16	26	0.7
Cookies, Oatmeal	16	26	0.7
Cookies, Peanut Butter	16	26	0.7
Cookies, Peanut Wafer	8	13	0.4
Cookies, Refrigerator	32	51	1.4
Cookies, Spiced Refrigerator	32	51	1.4
Cookies, Sugar	23	37	1.0
Cookies, Vanilla Wafers	39	62	1.7
Doughnuts	47	78	2.1

TABLE 7. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Vanilla (Continued)</u>			
Frosting, Banana Cream	16	26	0.7
Frosting, Brown Sugar	16	26	0.7
Frosting, Butter Cream	16	26	0.7
Frosting, Chocolate	16	26	0.7
Frosting, Chocolate Fudge	16	26	0.7
Frosting, Coconut	16	26	0.7
Frosting, French Cream	24	38	1.0
Frosting, Peanut, Butter	3.3	5	0.1
Hard Sauce	31	51	1.4
Pie, Lemon Chiffon	16	26	0.7
Pie, Strawberry Chiffon	16	26	0.7
Sauce, Ice Cream, Butterscotch	16	26	0.7
Sauce, Ice Cream, Chocolate	8	13	0.4
Sauce, Ice Cream, Chocolate Nut	8	13	0.4
<u>Worcestershire Sauce</u>			
Beef Cubes, Barbecued	63	130	3.0
Beef Steak, Salisbury	47	88	2.0
Beef Steak, Swiss	94	180	4.5
Chicken, Barbecued	500	960	24.0
Dressing, Salad, Green Salad	16	30	0.7
Frankfurters, Barbecued	188	356	9.0
Gravy, Natural Pan	43	81	1.8
Pork Spareribs, Barbecued	500	960	24.0

TABLE 8. Issue Weight, Total Gross Weight and Total Cube Requirements for Storage of Root Vegetables for 25,000 Standard Servings of Products from the 42-day Menu

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Carrots</u>			
Beef Pot Pie	1,875	1,916	68.0
Beef Stew	2,500	2,553	91.0
Carrots, Glazed	6,100	6,223	221.0
Carrots, Lyonnaise	6,100	6,223	221.0
Carrots, Normandie	6,100	6,223	221.0
Carrot Sticks	2,094	2,138	76.0
Chicken Pot Pie	1,171	1,196	42.0
Salad, Carrot	3,050	3,113	110.6
Salad, Carrot and Pineapple	3,050	3,113	110.6
Salad, Garden Vegetable	610	623	22.1
Salad, Golden Glow	1,086	1,089	38.7
Salad, Perfection	153	156	5.5
Turkey Pot Pie	2,500	2,553	91.0
<u>Garlic, Dry</u>			
Beef Pot Roast	10	11	0.5
Beef Steak, Swiss	5.5	6	0.3
Chili Con Carne	17	18	1.0
Dressing, Salad, Garlic French	23	24	1.2
Dressing, Salad, Tasty French	3.9	4	0.2
Dressing, Salad, Vinegar and Oil	2	3	0.1
Lasagna	21	22	1.0
Pork, Sweet and Sour	8	9	0.4
Sandwich, Hot Roast Beef	3	4	0.2
Spaghetti and Meat Balls	35	37	2.0
Squash, Creole, Summer	5	6	0.3
<u>Onions, Dry</u>			
Beef, Barbecued	1,528	1,581	50.0
Beef Cubes, Barbecued	1,111	1,133	36.0
Beef Patties, Spanish	208	214	7.0

TABLE 8. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Onions, Dry (Continued)</u>			
Beef Pot Pie	833	852	28.0
Beef Pot Roast	833	852	28.0
Beef Steak, Salisbury	833	852	28.0
Beef Steak, Swiss	833	852	28.0
Beef Stew	833	852	28.0
Carrots, Lyonnaise	300	306	9.9
Chicken, Barbecued	833	852	28.0
Chili Con Carne	555	566	18.0
Chop Suey, Pork	3,333	3,397	110.0
Chowder, Clam	600	612	19.8
Corn, O'Brien	450	459	14.5
Dressing, Bread	600	612	19.8
Dressing, Salad, Chiffonade	56	57	1.6
Dressing, Salad, Chilean	600	612	19.8
Dressing, Salad, Onion French	42	43	1.2
Dressing, Salad, Piquant	38	39	1.2
Dressing, Salad, Russian	19	20	0.6
Dressing, Salad, Tasty French	56	57	1.6
Dressing, Salad, Vinaigrette	42	43	1.2
Dressing, Sausage	600	612	19.8
Frankfurters, Barbecued	695	709	23.0
Hash, Corned Beef	1,666	1,698	55.0
Lasagna	1,162	1,183	38.0
Meatball, Submarine	1,301	1,315	43.0
Meatballs, Swedish	833	852	28.0
Meat Loaf	347	352	11.0
Onions, Baked with Tomatoes	6,000	6,120	198.0
Onions, Spanish	4,500	4,590	148.5
Pork, Baked Stuffed	417	423	14.0
Pork Spareribs, Barbecued	1,389	1,418	46.0
Potatoes, Lyonnaise	300	306	9.9
Rice, Fried	750	765	25.0
Salad, Kidney Bean	225	230	7.4
Salad, Potato	300	306	9.9
Salad, Three Bean	375	383	12.4

TABLE 8. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Onions, Dry (Continued)</u>			
Salmon Loaf	364	372	12.0
Sandwich, Hot Roast Beef	833	852	28.0
Sandwich, Western	278	284	9.0
Spaghetti and Meatballs	1,805	1,841	60.0
Squash, Creole, Summer	900	918	29.7
Tomatoes, Stewed	57	61	2.0
Tuna and Noodles	208	214	7.0
Vealburgers	833	852	28.0
Veal Loaf	346	353	11.0
Veal Parmesan	833	852	28.0
<u>Potatoes, White Fresh</u>			
Beef Pot Pie	2,000	2,160	59.0
Beef Stew	2,666	2,884	78.0
Chicken Pot Pie	1,249	1,350	37.0
Chowder, Clam	1,389	1,506	40.9
Hash, Beef	3,375	3,645	99.0
Hash, Corned Beef	8,000	8,640	234.0
Potatoes, Au Gratin	10,763	11,664	316.4
Potatoes, Baked	13,750	14,904	404.3
Potatoes, Cottage Fried	10,763	11,664	316.4
Potatoes, Franconia	10,763	11,664	316.4
Potatoes, Hash Brown	10,763	11,664	316.4
Potatoes, Home Fried	10,763	11,664	316.4
Potatoes, Lyonnaise	10,763	11,664	316.4
Potatoes, O'Brien	10,763	11,664	316.4
Potatoes, Oven Browned	10,763	11,664	316.4
Potatoes, Parsley Buttered	10,763	11,664	316.4
Potatoes, Rissole	10,763	11,664	316.4
Potatoes, Scalloped	10,763	11,664	316.4
Salad, Potato	6,150	6,642	180.2
Turkey Pot Pie	1,249	1,350	37.0

TABLE 8. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Radishes, Fresh</u>			
Radishes, Fresh	2,094	2,885	116.1
Salad, Spring	199	271	11.0

TABLE 9. Issue Weight, Total Gross Weight and Total Cube Requirements for Chilled Storage of Raw Materials for 25,000 Standard Servings of Products from the 42-day Menu

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Apples, Fresh</u>			
Salad, Jellied Fruit	500	550	12.7
Salad, Waldorf	3,815	4,197	96.7
<u>Bacon</u>			
Bacon, Baked	3,750	3,947	100.0
Beans, Baked	750	848	27.5
Chowder, Clam	188	213	6.9
Corn, O'Brien	500	583	18.9
Sandwich, Bacon and Cheese	1,500	1,605	38.0
Sandwich, Bacon, Lettuce and Tomato	7,500	8,032	191.0
<u>Cabbage, Fresh</u>			
Cole Slaw	3,810	4,318	181.2
Salad, Cabbage and Sweet Pepper	5,715	6,477	271.8
Salad, Chef	1,270	1,439	60.4
Salad, Perfection	318	360	15.1
<u>Celery, Fresh</u>			
Beef Stew	1,333	1,452	55.0
Celery Sticks	1,995	2,160	81.7
Chop Suey, Pork	2,666	2,910	110.0
Dressing, Bread	1,663	1,814	68.6
Dressing, Sausage	1,663	1,814	63.6
Meat Loaf	333	360	14.0
Onions, Spanish	998	1,090	41.2
Rice, Fried	499	544	21.0
Salad, Carrot	1,663	1,814	68.6
Salad, Chef	998	1,090	41.2
Salad, Garden Vegetable	998	1,090	41.2
Salad, Kidney Bean	998	1,090	41.2

TABLE 9. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Celery, Fresh (Continued)</u>			
Salad, Perfection	998	1,090	41.2
Salad, Potato	1,330	1,451	54.9
Salad, Tuna	2,666	2,910	110.0
Salad, Turkey	4,000	4,362	165.0
Salad, Waldorf	1,663	1,814	68.6
Salmon Loaf	437	474	18.0
Soup, Chicken Noodle	1,333	1,452	55.0
Veal Loaf	333	360	14.0
<u>Cold Meat (Luncheon)</u>			
Sandwich, Submarine	5,250	5,625	134.0
<u>Corn, Fresh</u>			
Corn, On Cob	24,175	26,598	1,023.6
<u>Cucumbers, Fresh</u>			
Salad, Spring	2,231	2,454	71.8
<u>Endive, Fresh</u>			
Salad, Green Tossed	665	831	53.5
<u>Escarole, Fresh</u>			
Salad, Green Tossed	665	831	53.5
<u>Ham, Canned</u>			
Ham, Grilled or Fried	8,333	9,018	209.0
Ham Steaks, Baked	8,333	9,018	209.0
Sandwich, Grilled Ham and Cheese	4,167	4,498	104.0
Sandwich, Western	2,083	2,252	52.0

TABLE 9. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Lemons, Fresh</u>			
Cake, Pudding, Lemon	1,688	1,928	60.7
Salad, Carrot and Pineapple	31.3	44	2.1
Salad, Waldorf	63	88	4.1
<u>Lettuce, Fresh</u>			
Salad, Banana	1,330	1,663	91.9
Salad, Chef	2,025	2,278	125.9
Salad, Cottage Cheese	1,330	1,663	91.9
Salad, Cottage Cheese and Peach	1,330	1,663	91.9
Salad, Garden Vegetable	2,363	2,658	146.8
Salad, Golden Glow	1,350	1,542	85.2
Salad, Green Tossed	1,350	1,542	85.2
Salad, Jellied Banana	1,350	1,542	85.2
Salad, Jellied Fruit	1,350	1,542	85.2
Salad, Jellied Pear	1,350	1,542	85.2
Salad, Jellied Spice, Cherry	1,350	1,542	85.2
Salad, Lettuce	3,038	3,418	188.8
Salad, Lettuce and Tomato	1,350	1,542	85.2
Salad, Perfection	1,350	1,542	85.2
Salad, Pineapple, Cheese, Jellied	1,350	1,542	85.2
Salad, Spring	1,350	1,542	85.2
Salad, Tuna	1,428	1,632	90.2
Salad, Turkey	1,428	1,632	90.2
Salad, Waldorf	1,350	1,542	85.2
Sandwich, Bacon and Cheese	1,786	2,040	112.7
Sandwich, Bacon, Lettuce and Tomato	1,786	2,040	112.7
Sandwich, Corned Beef	1,429	1,640	90.6
Sandwich, Submarine	1,071	1,240	68.5
Sandwich, Western	1,428	1,632	90.2
<u>Meat, Diced, Cooked</u>			
Rice, Fried	1,000	1,080	23.4

TABLE 9. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Onions, Green Fresh</u>			
Salad, Spring	1,350	1,800	109.8
<u>Oranges, Fresh</u>			
Potatoes, Sweet Candied	343	392	11.8
<u>Parsley, Fresh</u>			
Broccoli, Polonnaise	47	60	5.0
Carrots, Lyonnaise	16	20	1.7
Carrots, Normandie	16	20	1.7
Dressing, Salad, Chiffonade	16	20	1.7
Dressing, Salad, Green Salad	8	10	0.8
Dressing, Salad, Thousand Island	6	8	0.6
Dressing, Salad, Vinaigrette	23	29	2.4
Fish, Baked	17	21	2.0
Potatoes, Parsley Buttered	63	80	8.1
Squash, Creole, Summer	31	40	3.3
Salad, Potato	16	20	1.7
<u>Peppers, Sweet, Fresh</u>			
Beef Patties, Spanish	313	333	18.0
Beef Steak, Pepper	2,500	2,666	144.0
Chowder, Clam	383	505	27.3
Corn, O'Brien	510	544	29.4
Dressing, Salad, Green Salad	219	234	12.6
Dressing, Salad, Thousand Island	38	41	2.2
Dressing, Salad, Vinaigrette	63	67	3.6
Hash, Corned Beef	1,875	2,000	108.0
Meat Loaf	156	166	9.0
Onions, Spanish	1,220	1,312	70.9
Pork, Baked, Stuffed	1,000	1,065	58.0
Pork, Sweet and Sour	500	534	29.0
Potatoes, O'Brien	305	321	17.3

TABLE 9. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Peppers, Sweet, Fresh</u> (Continued)			
Rice, Fried	476	488	26.0
Salad, Cabbage and Sweet Pepper	1,525	1,627	87.9
Salad, Chef	610	651	35.2
Salad, Garden Vegetable	610	651	35.2
Salad, Kidney Bean	305	321	17.3
Salad, Perfection	153	163	8.8
Salad, Spring	458	489	26.4
Salad, Turkey	469	499	27.0
Sandwich, Western	156	166	9.0
Tuna and Noodles	234	250	14.0
Veal Loaf	156	166	9.0
<u>Romaine, Fresh</u>			
Salad, Green Tossed	1,330	1,663	107.1
<u>Sausage, Pork</u>			
Dressing, Sausage	750	819	23.9
<u>Squash, Summer, Fresh</u>			
Squash, Creole, Summer	5,250	6,575	234.1
<u>Tomatoes, Fresh</u>			
Salad, Spring	1,375	1,513	96.9

TABLE 10. Issue Weight, Total Gross Weight and Total Cube Requirements for Storage of Dairy Products and Eggs for 25,000 Standard Servings of Products from the 42-day Menu

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Butter</u>			
Beef, Creamed, Ground	438	511	8.3
Beets, Harvard	125	145	2.3
Broccoli, Polonnaise	750	880	14.2
Cabbage, Buttered	250	290	4.7
Cake, Coffee, Glazed Nut	375	438	7.1
Cake, Coffee, French Quick	219	253	4.0
Cake, Coffee, Quick	219	253	4.0
Cake, Coffee, Twist	250	294	4.8
Cake, Crumb	125	145	2.3
Cake, Pineapple Upside Down	375	441	7.1
Cake, Pudding, Cherry	63	85	1.3
Cake, Pudding, Lemon	312	364	5.9
Carrots, Glazed	250	290	4.7
Carrots, Lyonnaise	250	290	4.7
Carrots, Normandie	250	290	4.7
Chicken, Barbecued	438	511	8.3
Chicken Pot Pie	234	280	4.5
Cookies, Chocolate Chip	63	85	1.3
Cookies, Chocolate Drop	250	290	4.7
Crisp, Apple	500	581	9.4
Crisp, Apricot	375	441	7.1
Crisp, Cheese, Apple	500	581	9.4
Crisp, Cherry	375	441	7.1
Crisp, Peach	375	441	7.1
Dressing, Bread	500	581	9.4
Dressing, Sausage	500	581	9.4
Frosting, Banana	313	363	5.9
Frosting, Brown Sugar	94	109	1.8
Frosting, Butter Cream	313	363	5.9
Frosting, Chocolate	313	363	5.9
Frosting, Chocolate Fudge	125	145	2.3
Frosting, Coconut	313	363	5.9
Frosting, French Cream	31	36	0.6

TABLE 10. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Butter</u> (Continued)			
Frosting, Peanut Butter	156	181	2.9
Hard Sauce	500	581	9.4
Macaroni and Cheese	609	714	11.5
Pie, Apple	188	217	3.5
Potato Cakes, Grilled	250	290	4.7
Potatoes, Au Gratin	400	465	7.5
Potatoes, Franconia	500	581	9.4
Potatoes, Oven Browned	500	581	9.4
Potatoes, Parsley Buttered	250	290	4.7
Potatoes, Scalloped	250	290	4.7
Potatoes, Sweet Candied	250	290	4.7
Rolls, Cinnamon	125	145	2.3
Rolls, Cloverleaf	500	581	9.4
Rolls, Pan	500	581	9.4
Rolls, Parkerhouse	500	581	9.4
Rolls, Pecan	125	147	2.4
Salmon Loaf	250	290	4.7
Sauce, Egg	250	290	4.7
Sauce, Ice Cream, Butterscotch	156	181	2.9
Sauce, Ice Cream, Chocolate	156	181	2.9
Sauce, Ice Cream, Chocolate Nut	156	181	2.9
Shortcake	125	145	2.3
Tea Ring, Swedish	250	290	4.7
Tomatoes, Scalloped	125	145	2.3
Tomatoes, Stewed	125	145	2.3
Torte, Applesauce	63	85	1.3
Tuna and Noodles	793	931	15.0
Turkey Pot Pie	234	280	4.5
<u>Cheese, Cheddar</u>			
Biscuit, Cheese	500	525	11.1
Celery Sticks	750	864	19.8
Crisp, Cheese, Apple	250	266	6.6
Macaroni and Cheese	2,077	2,190	46.2

TABLE 10. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Cheese, Cheddar</u> (Continued)			
Potatoes, Au Gratin	875	947	20.0
Sandwich, Submarine	1,500	1,584	33.0
Tuna and Noodles	484	511	10.8
<u>Cheese, Cottage</u>			
Lasagna	1,640	2,460	100.0
Salad, Cottage Cheese	3,000	4,500	183.0
Salad, Cottage Cheese and Peach	3,000	4,500	183.0
Salad, Pineapple, Cheese, Jellied	1,500	2,250	91.5
<u>Cheese, Mozzarella</u>			
Lasagna	828	931	17.0
<u>Eggs, Shell</u>			
Broccoli, Polonaise	225	258	14.9
Cake, Pudding, Lemon	1,688	1,923	111.2
Potato Cakes, Grilled	300	340	19.7
Salad, Kidney Bean	500	570	33.0
Salad, Potato	600	684	39.5
Salad, Tuna	1,050	1,210	99.0
Sauce, Egg	300	340	19.7

TABLE 11. Issue Weight, Total Gross Weight and Total Cube Requirements for Frozen Storage of Raw Materials for 25,000 Standard Servings of Products from the 42-day Menu

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Beef, Boneless, Diced</u>			
Beef Cubes, Barbecued	7,500	8,100	176.0
Beef Pot Pie	7,500	8,100	176.0
Beef Stew	7,500	8,100	176.0
<u>Beef, Boneless, Ground</u>			
Beef, Barbecued	7,640	8,262	179.0
Beef, Creamed, Ground	5,895	6,464	140.0
Beef Steak, Salisbury	7,500	8,100	176.0
Chili Con Carne	6,000	6,480	140.0
Hash, Beef	3,505	3,780	82.0
Lasagna	2,156	2,327	50.0
Meatball, Submarine	7,500	8,100	176.0
Meatballs, Swedish	7,594	8,203	178.0
Meat Loaf	7,500	8,100	176.0
Spaghetti and Meatballs	7,500	8,100	176.0
Spaghetti with Meat Sauce	6,125	6,615	143.0
Veal Loaf	2,500	2,700	58.0
<u>Beef, Boneless, Pot Roast</u>			
Beef Pot Roast	10,000	10,800	234.0
Sandwich, Hot Roast Beef	10,000	10,800	234.0
<u>Beef, Boneless, Swiss Steak</u>			
Beef Steak, Pepper	10,000	10,800	234.0
Beef Steak, Swiss	10,000	10,800	234.0
<u>Beef, Corned, Roast</u>			
Beef, Corned	10,000	10,855	167.0
Sandwich, Corned Beef	4,000	4,884	83.0

TABLE 11. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Boysenberries, Frozen</u>			
Pie, Boysenberry	6,250	6,563	175.0
<u>Broccoli, Frozen</u>			
Broccoli, Polonaise	5,000	5,643	221.5
<u>Cervelat, Soft, Frozen</u>			
Cold Meat Platter	1,750	1,852	35.0
<u>Chicken, Cut Up</u>			
Chicken, Barbecued	12,500	13,520	385.0
Chicken, Country Style	12,703	13,761	392.0
Chicken, Fried	12,500	13,520	385.0
Chicken, Oven Fried	12,531	13,572	385.0
<u>Chicken, Whole, Raw</u>			
Chicken Pot Pie	11,250	12,480	387.0
<u>Eggs, Whole, Frozen</u>			
Beef Steak, Salisbury	250	274	5.8
Cake, Applesauce	600	681	14.4
Cake, Banana	563	640	13.6
Cake, Coffee, Glazed Nut	125	139	3.0
Cake, Coffee, Twist	125	139	3.0
Cake, Crumb	438	500	10.6
Chicken, Oven Fried	500	551	11.7
Chicken Pot Pie	1,062	1,168	24.8
Cookies, Butternut, Refrigerator	188	213	4.5
Cookies, Chocolate Chip	250	283	6.0
Cookies, Chocolate Drop	250	283	6.0
Cookies, Coconut Drop	78	90	1.9

TABLE 11. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Eggs, Whole, Frozen</u> (Continued)			
Cookies, Coconut Raisin	94	106	2.2
Cookies, Crisp Drop	78	90	1.9
Cookies, Oatmeal	188	213	4.5
Cookies, Peanut Butter	312	357	7.6
Cookies, Peanut Wafer	94	107	2.3
Cookies, Refrigerator	188	213	4.5
Cookies, Spiced Refrigerator	188	213	4.5
Cookies, Sugar	250	283	6.0
Cookies, Vanilla Wafers	500	570	12.1
Doughnuts	250	283	6.0
Dressing, Bread	375	410	8.7
Dressing, Salad, Chiffonade	150	172	3.6
Dressing, Salad, Tamaze	150	172	3.6
Dressing, Salad, Green Salad	150	172	3.6
Dressing, Salad, Piquant	300	340	7.2
Dressing, Salad, Thousand Island	300	340	7.2
Dressing, Sausage	375	410	8.7
French Toast	3,162	3,439	72.9
Lasagna	687	759	16.0
Meatball, Submarine	500	551	11.7
Meatballs, Swedish	250	274	5.8
Meat Loaf	312	343	7.3
Pork, Baked, Stuffed	125	139	3.0
Pork, Sweet and Sour	250	283	6.0
Rice, Fried	500	570	12.1
Salmon Loaf	500	570	12.1
Sandwich, Western	1,875	2,062	43.7
Spaghetti and Meatballs	250	274	5.8
Tea Ring, Swedish	125	142	3.0
Turkey Pot Pie	1,062	1,155	24.5
Vealburgers	250	274	5.8
Veal Loaf	312	343	7.3
Veal Parmesan	765	842	17.9
Veal Steak, Breaded	250	274	5.8

TABLE 11. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Frankfurters, Frozen</u>			
Frankfurters, Barbecued	6,250	6,708	176.0
<u>Fruit, Frozen</u>			
Shortcake	5,000	5,641	130.6
<u>Giblets, Frozen</u>			
Gravy, Giblet	500	Est. 554	Est. 8.0
<u>Juice, Lemon, Concentrated</u>			
Crisp, Apple	16	19	0.4
Crisp, Cheese, Apple	16	19	0.4
Fish, Baked	188	263	5.8
Frosting, Banana Cream	23	32	0.7
Pie, Apple	12	14	0.3
Pie, Blueberry	7.8	9	0.2
Pie, Lemon Chiffon	63	75	1.6
Pie, Pineapple	7.8	9	0.2
Pork Loin, Barbecued	125	204	4.5
Salad, Carrot	31	44	1.0
Salad, Carrot and Pineapple	31	44	1.0
Salad, Turkey	125	204	4.5
Salad, Waldorf	63	75	1.6
Salmon Loaf	250	408	8.9
Torte, Applesauce	8	9	0.2
<u>Peas, Frozen</u>			
Chicken Pot Pie	1,515	1,700	67.0
Turkey Pot Pie	1,515	1,700	67.0

TABLE 11. (Continued)

Raw Materials and Products: in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Pork, Boneless, Diced</u>			
Chop Suey, Pork	8,000	8,480	200.0
Pork, Sweet and Sour	8,000	8,480	200.0
<u>Pork Loin, Boneless</u>			
Pork Loin, Barbecued	9,750	10,335	345.8
Pork Slices, Braised	8,750	9,275	219.9
Sandwich, Hot Pork	9,750	10,335	345.8
<u>Pork Spareribs</u>			
Pork Spareribs, Barbecued	18,750	20,345	579.0
Pork Spareribs, Braised	18,750	20,345	579.0
<u>Salami, Frozen, Cooked</u>			
Cold Meat Platter	1,250	1,352	35.0
<u>Strawberries, Frozen</u>			
Pie, Strawberry Chiffon	1,500	1,694	39.3
<u>Turkey, Frozen Cooked</u>			
Cold Meat Platter	5,000	5,712	133.0
<u>Turkey, Raw, Boneless</u>			
Salad, Turkey	6,250	7,072	215.0
Sandwich, Hot Turkey	7,000	7,932	240.3
Turkey Pot Pie	6,250	7,072	215.0

TABLE 11. (Continued)

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft.3)
<u>Veal, Boneless Slices</u>			
Veal Parmesan	8,750	9,450	203.0
Veal Steaks, Breaded	8,750	9,450	203.0
<u>Veal, Ground</u>			
Vealburgers	7,750	8,370	180.0
Veal Loaf	5,000	5,400	116.0

TABLE 12. Alphabetical List of Entree Items from the 42-day Menu and Their Serving Distribution

Entree Item	Number of Times Served			Total Times Served
	Singly	In Combination	Short Order	
Bacon, Baked	18 B*	24 B		42
Beef, Barbecued		2 D*	7	9
Beef, Corned, Roast		1 S*		1
Beef, Cubes, Barbecued		2 D		2
Beef, Ground, Creamed		6 B		6
Beef, Hamburgers		2 D	42	44
Beef Patties, Spanish		1 S		1
Beef Pot Pie		1 D		1
Beef Pot Roast		4 S		4
Beef Roast	4 S			4
Beef Steak, Grilled	4 S			4
Beef Steak, Pepper		1 D		1
Beef Steak, Salisbury		2 D; 1 S		3
Beef Steak, Swiss		3 S		3
Beef Stew		4 D; 1 S		5
Cheeseburgers			42	42
Chicken, Barbecued		2 S		2
Chicken, Country Style	1 S	3 S		4
Chicken, Fried		1 D		1
Chicken, Oven Fried	3 S			3
Chicken Pot Pie		1 D		1
Chili Con Carne		1 D; 1 S		2
Chop Suey, Pork		3 D		3
Cold Meat Platter		6 D		6
Eggs to Order	1 B	41 B		42
Fish, Baked		2 D		2
Fish, French Fried		4 D		4
Fishwich			8	8
Frankfurters, Barbecued	1 D			1
Frankfurters, Simmered		3 D	41	44
French Toast	42 B			42
Ham, Baked		2 D		2
Ham, Fresh Roast		2 D		2
Ham, Grilled or Fried		6 B; 1 D	4	11

TABLE 12. (Continued)

Entree Item	Number of Times Served			Total Times Served
	Singly	In Combination	Short Order	
Ham Steaks, Baked		2 D; 2 S		4
Hash, Beef		1 S		1
Hash, Corned Beef		1 D; 1 S		2
Lasagna		3 D		3
Macaroni and Cheese		1 D		1
Meatball, Submarine		2 D		2
Meatballs, Swedish		1 D; 2 S		3
Meat Loaf		2 D		2
Pizza Sauce		4 D	2	6
Pork, Baked Stuffed		1 S		1
Pork Loin, Barbecued		1 S		1
Pork Roast		3 S		3
Pork Sausage, Links		12 B		12
Pork Slices, Braised		3 S		3
Pork Spareribs, Barbecued		3 D		3
Pork Spareribs, Braised		1 S		1
Pork, Sweet and Sour		1 D		1
Salad, Tuna		3 D		3
Salad, Turkey		2 D		2
Salmon Loaf		2 D		2
Sandwich, Bacon and Cheese			4	4
Sandwich, Bacon, Lettuce and Tomato			6	6
Sandwich, Corned Beef		2 D; 1 S		3
Sandwich, Grilled Cheese		2 D	4	6
Sandwich, Grilled Ham and Cheese		1 D	1	2
Sandwich, Hot Pork		2 D		2
Sandwich, Hot Roast Beef		1 D; 1 S		2
Sandwich, Hot Turkey		4 D		4
Sandwich, Submarine		1 D	6	7
Sandwich, Western			1	1
Scallops, Fried		1 S		1
Sea Food Platter		2 S		2
Shrimp, French Fried		2 S		2
Spaghetti and Meatballs		3 S		3
Spaghetti with Meat Sauce		3 S		3

TABLE 12. (Continued)

Entree Item	Number of Times Served			Total Times Served
	Singly	In Combination	Short Order	
Tuna and Noodles		1 D		1
Turkey Pot Pie		2 D		2
Turkey, Roast	1 S	2 S		3
Vealburgers		1 S		1
Veal Loaf		2 D		2
Veal Parmesan		1 D; 1 S		2
Veal Roast		2 S		2
Veal Steaks, Braised		1 D; 1 S		2
Veal Steaks, Breaded		2 D; 1 S		3

* B - Breakfast

D - Dinner

S - Supper

TABLE 13. Alphabetical List of Vegetable Items from the 42-day Menu and Their Serving Distribution

Vegetable Item	Number of Times Served			Total Times Served
	Singly	In Combination	Short Order	
Beans, Baked		3 D		3
Beets, Harvard		1 S		1
Broccoli, Polonnaise		2 S		2
Cabbage, Buttered		4 D; 4 S		8
Carrots, Glazed		2 D		2
Carrots, Lyonnaise		1 D		1
Carrots, Normandie		1 D		1
Carrot Sticks		1 D; 2 S		3
Celery Sticks		2 D; 3 S		5
Corn, O'Brien		2 D		2
Corn, On Cob		5 D; 4 S		9
Corn, Sauteed		1 S		1
Onions, Baked with Tomatoes		1 S		1
Onions, Spanish		1 S		1
Potato Cakes, Grilled		1 D		1
Potatoes, Au Gratin		1 D; 1 S		2
Potatoes, Baked		4 S		4
Potatoes, Cottage Fried		2 D		2
Potatoes, Franconia		1 S		1
Potatoes, Hash Brown	3 B	2 S		5
Potatoes, Home Fried	6 B; 1 S			7
Potatoes, Lyonnaise		2 D		2
Potatoes, O'Brien		5 D		5
Potatoes, Oven Brownd		2 D; 2 S		4
Potatoes, Parsley Buttered		1 D; 3 S		4
Potatoes, Risole		2 S		2
Potatoes, Scalloped		1 D; 2 S		3
Potatoes, Sweet Candied		1 S		1
Radishes		3 S		3
Rice, Fried		2 D		2
Squash, Creole, Summer		1 S		1
Tomatoes, Scalloped		1 S		1
Tomatoes, Stewed		1 D; 4 S		5

TABLE 14. Alphabetical List of Salads and Salad Dressings from the 42-day Menu and Their Serving Distribution

Salad or Salad Dressing	Number of Times Served			Total Times Served
	Singly	In Combination	Short Order	
Cole Slaw		8 D; 3 S		11
Dressing, Salad, Chiffonade		2 D; 3 S		5
Dressing, Salad, Chilean		5 D; 1 S		6
Dressing, Salad, Tamaze		2 D; 3 S		5
Dressing, Salad, Garlic French		1 D; 2 S		3
Dressing, Salad, Green Salad		3 S		3
Dressing, Salad, Onion French		2 S		2
Dressing, Salad, Piquant		4 D		4
Dressing, Salad, Russian		4 S		4
Dressing, Salad, Tasty French		3 S		3
Dressing, Salad, Thousand Island		5 D; 4 S		9
Dressing, Salad, Vinaigrette		4 D; 4 S		8
Dressing, Salad, Vinegar and Oil		7 D; 1 S		8
Salad, Banana		2 S		2
Salad, Cabbage and Sweet Pepper		1 D; 2 S	1	4
Salad, Carrot		1 D; 1 S		2
Salad, Carrot and Pineapple		3 S		3
Salad, Chef		3 D; 9 S	2	14
Salad, Cottage Cheese		2 D; 1 S	2	5
Salad, Cottage Cheese and Peach		4 S		4
Salad, Garden Vegetable		7 D; 3 S	4	14
Salad, Golden Glow		3 D	2	5
Salad, Green, Tossed		4 D; 7 S	3	14
Salad, Jellied, Banana		3 D	1	4
Salad, Jellied Fruit		2 D; 2 S	5	9
Salad, Jellied Pear		2 D; 1 S	2	5
Salad, Jellied, Spice, Cherry		2 D; 1 S		3
Salad, Kidney Bean		1 D	1	2
Salad, Lettuce		9 D; 12 S	8	29
Salad, Lettuce and Tomato		5 D; 3 S	4	12
Salad, Perfection		2 D; 1 S	2	5
Salad, Pineapple, Cheese, Jellied		2 D; 1 S	2	5
Salad, Potato		2 D	2	4
Salad, Spring		8 D; 4 S	7	19

TABLE 14. (Continued)

	Number of Times Served			Total Times Served
	Singly	In Combination	Short Order	
Salad or Salad Dressing				
Salad, Three Bean		1 D; 1 S	1	3
Salad, Waldorf		1 S		1

TABLE 15. Alphabetical List of Soups and Gravies from the 42-day Menu and Their Serving Distribution

Soup or Gravy	Number of Times Served			Total Times Served
	Singly	In Combination	Short Order	
Chowder, Clam		1 D		1
Gravy, Brown		6 d; 11 S		17
Gravy, Chicken		3 S		3
Gravy, Giblet		2 S		2
Gravy, Mushroom		1 S		1
Gravy, Natural Pan		2 S		2
Soup, Chicken Noodle		1 D		1
Soup, Onion		1 D		1
Soup, Pea		1 D		1
Soup, Tomato Vegetable		1 D		1

TABLE 16. Alphabetical List of Dressings, Eggs and Egg Sauce from the 42-day Menu and Their Serving Distribution

Product	Number of Times Served			Total Times Served
	Singly	In Combination	Short Order	
Dressing, Bread		2 S		2
Dressing, Sausage		1 S		1
Omelet, Egg (Est.)		11 B		11
Eggs, Scrambled (Est.)		11 B		11
Sauce, Egg		2 D		2

TABLE 17. Alphabetical List of Desserts and Pastries from the 42-day Menu and Their Serving Distribution

Dessert or Pastry Item	Number of Times Served			Total Times Served
	Singly	In Combination	Short Order	
Biscuits, Baking Powder		2 S		2
Biscuits, Cheese		1 D; 1 S		2
Bread, Corn		3 D; 1 S		4
Brownies, Chocolate		2 D; 1 S		3
Cake, Applesauce		2 S		2
Cake, Banana		2 D; 1 S		3
Cake, Coffee, Glazed Nut		1 B		1
Cake, Coffee, French Quick		1 B		1
Cake, Coffee, Quick		2 B		2
Cake, Coffee, Twist		2 B		2
Cake, Crumb		1 B		1
Cake, Devils Food		1 D; 3 S		4
Cake, Marble		3 D		3
Cake, Peanut Butter		1 D; 2 S		3
Cake, Pineapple Upside Down		1 D; 1 S		2
Cake, Spice		1 S		1
Cake, Yellow		2 D; 4 S		6
Cake, White		1 D; 3 S		4
Cake, Pudding, Cherry		1 D; 1 S		2
Cake, Pudding, Chocolate		1 D; 2 S		3
Cake, Pudding, Lemon		1 D; 2 S		3
Cookies, Butternut Refrigerator		1 D		1
Cookies, Chocolate Chip		2 D; 2 S		4
Cookies, Chocolate Drop		1 D		1
Cookies, Coconut Drop		2 D		2
Cookies, Coconut Raisin		1 D		1
Cookies, Crisp Drop		1 D; 1 S		2
Cookies, Oatmeal		2 D, 1 S		3
Cookies, Peanut Butter		1 D; 1 S		2
Cookies, Peanut Wafer		1 S		1
Cookies, Refrigerator		1 D; 1 S		2
Cookies, Spiced Refrigerator		2 D		2
Cookies, Sugar		4 D; 1 S		5
Cookies, Vanilla Wafers		2 S		2

TABLE 17. (Continued)

Dessert or Pastry Item	Number of Times Served			Total Times Served
	Singly	In Combination	Short Order	
Crisp, Apple		2 S		2
Crisp, Apricot		2 D		2
Crisp, Cheese, Apple		1 S		1
Crisp, Cherry		1 D; 2 S		3
Crisp, Peach		1 D		1
Dessert, Gelatin, Orange		1 D; 1 S		2
Dessert, Gelatin, Raspberry		1 D		1
Dessert, Gelatin, Strawberry		2 D; 2 S		4
Doughnuts		3 B		3
Frosting, Banana Cream		2 D; 1 S		3
Frosting, Brown Sugar		1 D; 1 S		2
Frosting, Butter Cream		2 D		2
Frosting, Chocolate		1 S		1
Frosting, Chocolate Fudge		3 D; 1 S		4
Frosting, Coconut		1 D; 1 S		2
Frosting, French Cream		2 S		2
Frosting, Peanut Butter		1 D; 2 S		3
Gingerbread		2 S		2
Hard Sauce		1 S		1
Muffins, Blueberry		1 B		1
Muffins, Cake		1 B		1
Pie, Apple		4 D; 1 S		5
Pie, Apricot		1 D		1
Pie, Blueberry		2 D		2
Pie, Boysenberry		1 S		1
Pie, Cherry		4 S		4
Pie, Lemon Chiffon		2 D; 2 S		4
Pie, Peach		3 D		3
Pie, Pineapple		1 S		1
Pie, Strawberry Chiffon		2 S		2
Rolls, Cinnamon		1 B		1
Rolls, Butterfly		2 B		2
Rolls, Cloverleaf		1 D; 2 S		3
Rolls, Pan		6 S		6
Rolls, Parkerhouse		3 S		3
Rolls, Pecan		1 B		1

TABLE 17. (Continued)

Dessert or Pastry Item	Number of Times Served			Total Times Served
	Singly	In Combination	Short Order	
Sauce, Ice Cream, Butterscotch		1 D; 2 S		3
Sauce, Ice Cream, Chocolate		2 D; 1 S		3
Sauce, Ice Cream, Chocolate Nut		1 D; 1 S		2
Shortcake		2 D; 2 S		4
Tea Ring, Swedish		1 B		1
Torte, Applesauce		2 D		2

TABLE 18. Summary of Issue Weights, Total Gross Weights and Total Cube Requirements for Ambient Storage of Raw Materials for 25,000 Standard Servings of Products from the 42-day Menu*

Ingredient	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
Antioxidant Compound	1,892	3,354	68.8
Applesauce, Canned	3,376	3,873	90.7
Apples, Canned	20,752	24,208	634.0
Apricots, Canned	12,236	14,024	283.0
Baking, Powder	622	787	20.4
Baking, Soda	153	177	5.0
Bananas, Fresh	9,336	11,674	892.5
Bay Leaves	22	28	2.0
Beans, Green, Canned	2,637	2,741	68.6
Beans, Kidney, Canned	8,093	9,278	217.2
Beans, Kidney, Dry	8,000	8,160	235.4
Bean Sprouts, Canned	6,125	14,507	94.0
Beans, Wax, Canned	2,367	2,741	68.6
Beets, Canned	3,875	4,568	111.6
Blueberries, Canned	7,000	8,107	202.7
Bread	149,767	227,289	19,089.4
Bread Crumbs, Dry	9,320	10,577	524.1
Cabbage, Dehydrated	3,000	6,000	550.0
Carmel Color	35	45	1.8
Catsup, Tomato	34,288	39,018	877.4
Celery Salt	47	58	2.2
Cheese, Grated	2,000	2,495	114.4
Cheese, Process, American	85,917	94,848	1,661.5
Cherries, Canned, RSP	24,947	28,788	703.7
Chocolate Chips	1,126	1,250	31.2
Chili Powder	130	201	6.2
Chili, Sauce	3,016	5,710	172.2
Cinnamon, Ground	134	189	5.7
Clams, Canned	1,500	1,957	55.3
Cloves, Ground	6.9	9	0.6
Cloves, Whole	8	11	0.7
Cocoa	1,080	1,484	60.1
Coconut Sweetened	563	675	36.0
Corn, Canned	9,470	17,132	401.0
Corned Beef, Canned	6,000	7,348	125.0

TABLE 18. (Continued)

Ingredient	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
Dessert Powder, Gelatin	18,739	23,444	598.2
Dressing, Salad, French	750	1,156	24.2
Dressing, Salad	24,734	38,752	925.5
Flour, Cake	4,718	4,798	105.5
Flour, Pastry	65,403	66,240	1,564.6
Garlic, Dehydrated	31	43	2.5
Garlic Powder	17	23	1.2
Garlic Salt	2.5	3	0.1
Ginger, Ground	5.7	7.5	0.3
Hamburger, Canned without Gravy	3,516	5,287	134.5
Honey	351	497	8.3
Hot Sauce	24	50	1.5
Juice, Tomato, Canned	1,532	1,780	41.5
Lemon Flavoring	12	20	0.6
Lemon Rind	171	196	6.3
Macaroni, Dry	1,020	1,160	35.5
Mace, Ground	2.6	3.5	0.2
Marshmallows	500	626	52.6
Milk, Nonfat, Dry	14,317	16,802	777.3
Mix, Bread and Roll	22,500	24,750	645.0
Mix, Biscuit, Baking Powder	8,000	8,800	229.2
Mix, Brownie, Chocolate	3,750	4,200	69.0
Mix, Devils Food	6,875	6,938	133.5
Mix, Cake, Yellow	19,443	19,757	377.3
Mix, Cake, Spice	1,250	1,500	45.8
Mix, Cake, White	5,000	5,100	97.0
Mix, Corn Bread	4,800	5,860	195.2
Mix, Doughnut	5,625	6,875	229.4
Mix, Gingerbread	2,500	2,550	48.5
Mix, Sweet Dough	15,000	18,000	550.0
Molasses	1,500	1,788	37.4
Monosodium Glutamate	264	350	12.3
Mushrooms, Canned	500	601	12.8
Mustard, Ground	195	262	9.7
Mustard, Prepared	1,760	2,537	70.0
Noodles, Dry	875	1,050	76.5
Noodles, Dry, Lasagna	2,250	2,813	157.5

TABLE 1B.. (Continued)

Ingredient	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
Nutmeg, Ground	57	78	5.0
Nuts, Ground or Chopped	2,188	2,720	111.6
Oats, Rolled	2,188	2,550	130.9
Onions, Dehydrated	125	209	9.2
Onion Powder	77	98	9.8
Onion Salt	54	72	1.8
Oregano, Ground	72	92	4.4
Paprika, Ground	285	382	14.8
Parsley, Dehydrated	8	12	2.3
Peaches, Canned	19,407	22,245	520.6
Pears, Canned	8,438	9,705	232.0
Peanut Butter	1,892	2,269	69.4
Pepper, Black	479	623	25.2
Pepper, Cayenne	36	51	4.1
Pickles, Sweet, Cucumber	812	1,662	44.4
Pickles, Sweet Relish	2,186	3,665	86.0
Pimientos, Canned	1,871	2,193	49.1
Pineapple, Canned	17,764	20,334	476.3
Potatoes, White, Instant	766	903	23.1
Potatoes, Sweet, Canned	2,813	5,004	11.3
Poultry Seasoning	41	56	2.0
Raisins	2,969	3,162	65.4
Rice	2,000	2,040	71.0
Salad Oil	23,645	27,209	529.0
Salmon, Canned	5,000	6,044	152.0
Salt	10,674	10,976	184.9
Soy Sauce	1,125	1,803	48.5
Soups	2,813	3,584	126.0
Soup and Gravy Base	2,755	3,394	90.9
Shortening	60,083	62,521	1,206.3
Spaghetti, Dry	9,000	10,875	247.5
Starch	4,532	4,867	123.0
Starch, Pregelatinized	1,906	1,941	37.2
Sugar, Brown	18,089	18,625	317.4
Sugar, Granulated	58,317	59,144	1,356.5
Sugar, Powdered	9,441	9,827	177.6
Syrup, Blended	344	396	7.4

TABLE 18. (Continued)

Ingredient	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
Thyme, Ground	31	39	2.6
Tomatoes, Canned	62,765	72,748	1,819.5
Tomato Paste	15,507	17,819	383.0
Topping, Dehydrated	750	1,029	43.8
Tuna, Canned	10,016	11,254	72.5
Vinegar, Cider	17,128	29,677	781.3
Vanilla	717	1,122	26.4
Worcestershire Sauce	1,686	3,236	80.1

*Figures are adjusted for number of times served and whether or not served in combination with another item.

TABLE 19. Summary of Issue Weights, Total Gross Weights and Total Cube Requirements for Storage of Root Vegetables for 25,000 Standard Servings of Products from the 42-day Menu*

Ingredient	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
Carrots, Fresh	40,562	41,401	1,471.2
Garlic, Dry	187	203	10.0
Onions, Dry	47,809	48,767	1,587.0
Potatoes, White, Fresh	258,836	280,407	7,606.4
Radishes, Fresh	5,032	6,857	278.7

*Figures are adjusted for number of times served and whether or not served in combination with another item.

TABLE 20. Summary of Issue Weights, Total Gross Weights and Total Cube Requirements for Chilled Storage of Raw Materials for 25,000 Standard Servings of Products from the 42-day Menu*

Ingredient	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
Apples, Fresh	4,158	4,754	48.4
Bacon	22,500	24,096	3,712.6
Cabbage, Fresh	42,081	47,676	2,000.8
Celery, Fresh	48,200	52,550	1,988.5
Cold Meat (Luncheon)	18,375	19,687	469.0
Corn, Fresh	108,788	119,691	4,606.2
Cucumbers, Fresh	21,194	23,313	682.1
Endive, Fresh	4,655	5,817	374.5
Escarole, Fresh	4,655	5,817	374.5
Ham, Canned	67,706	73,259	1,697.5
Lemons, Fresh	2,610	3,002	96.3
Lettuce, Fresh	156,538	178,378	9,854.9
Meat, Diced, Cooked	1,000	1,080	23.4
Onions, Green, Fresh	12,825	17,100	1,043.1
Oranges, Fresh	172	196	5.9
Parsley, Fresh	425	538	47.7
Peppers, Sweet, Fresh	24,938	26,377	1,438.7
Romaine, Fresh	9,310	11,641	749.7
Sausage, Pork	375	410	12.0
Squash, Summer, Fresh	2,625	3,288	117.1
Tomatoes, Fresh	13,063	14,374	920.6

*Figures are adjusted for number of times served and whether or not served in combination with another item.

TABLE 21. Summary of Issue Weights, Total Gross Weights and Total Cube Requirements for Storage of Dairy Products and Eggs for 25,000 Standard Servings of Products from the 42-day Menu*

Ingredient	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
Butter	20,520	23,324	477.6
Cheese, Cheddar	9,906	10,660	227.9
Cheese, Cottage	19,710	29,565	1,202.2
Cheese, Mozzarella	1,242	1,397	25.5
Eggs, Shell	7,545	8,590	540.3

*Figures are adjusted for number of times served and whether or not served in combination with another item.

TABLE 22. Summary of Issue Weights, Total Gross Weights and Total Cube Requirements for Frozen Storage of Raw Materials for 25,000 Standard Servings of Products from the 42-day Menu*

Ingredient	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
Beef, Boneless, Diced	30,000	32,400	704.0
Beef, Boneless, Ground	123,891	133,608	2,901.0
Beef, Boneless, Pot Roast	30,000	32,400	702.0
Beef, Boneless, Swiss Steak	20,000	21,600	468.0
Beef, Corned, Roast	11,000	12,754	208.0
Boysenberries, Frozen	3,125	3,282	87.5
Broccoli, Frozen	5,000	5,643	221.5
Cervelat, Soft, Frozen	5,250	5,556	105.0
Chicken, Cut Up	88,101	95,408	2,712.5
Chicken, Whole, Raw	5,625	6,240	193.5
Eggs, Whole, Frozen	150,007	163,642	3,842.9
Frankfurters, Frozen	3,125	3,354	88.0
Fruit, Frozen	10,000	11,282	261.2
Giblets, Frozen	500	554	8.0
Juice, Lemon, Concentrated	969	1,415	54.8
Peas, Frozen	2,273	2,550	100.5
Pork, Boneless, Diced	16,000	16,960	400.0
Pork Loin, Boneless	27,750	29,415	791.3
Pork, Spareribs	37,500	40,690	1,158.0
Salami, Frozen, Cooked	3,750	4,056	105.0
Strawberries, Frozen	1,500	1,694	39.3
Turkey, Frozen, Cooked, Boneless	15,000	17,136	399.0
Turkey, Raw, Boneless, Frozen	20,250	30,008	507.5
Veal, Boneless, Slices	21,875	23,625	710.5
Veal, Ground	8,875	9,585	206.0

*Figures are adjusted for number of times served and whether or not served in combination with another item.

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TABLE 7. Issue Weight, Total Gross Weight and Total Cube Requirements for Ambient Storage of Raw Materials for 25,000 Standard Servings of Products from the 42-day Menu

Raw Materials and Products in Which Used	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
<u>Bread</u>			
French Toast	3,333	5,120	430.0
<u>Kitchen Bouquet</u>			
Beef, Ground, Creamed	62.5	120	3.0
Beef Steak, Salisbury	46.75	88	2.2
Sandwich, Hot Turkey	22.5	40	1.0
<u>Pepper, White</u>			
Hash, Beef	2.5	3	0.1
Macaroni and Cheese	3.75	5	0.2
<u>Pimientos, Canned</u>			
Celery Sticks	188	223	4.9
Corn, O'Brien	109	127	2.8
Corn, Sauteed	109	127	2.8
Dressing, Salad, Russian	47	55	1.2
Potatoes, O'Brien	110	127	2.8
Rice, Fried	250	295	7.0
Salad, Perfection	219	258	5.7
Tuna and Noodles	141	164	4.0
<u>Pineapple, Canned</u>			
Cake, Pineapple Upside Down	3,310	3,793	88.8
Pie, Pineapple	5,109	5,856	137.1
Pork, Sweet and Sour	1,625	1,861	44.0
Salad, Carrot and Pineapple	1,688	1,935	45.3
Salad, Golden Glow	1,719	1,960	45.9
Salad, Pineapple, Cheese, Jellied	1,703	1,952	45.7

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TABLE 18. Summary of Issue Weights, Total Gross Weights and Total Cube Requirements for Ambient Storage of Raw Materials for 25,000 Standard Servings of Products from the 42-day Menu*

Ingredient	Issue Weight (lbs.)	Total Gross Weight (lbs.)	Total Cube (ft. ³)
Bread	139,986	215,040	18,060.0
Kitchen Bouquet	302.6	572	14.3
Pepper, White	1.97	2.5	0.1

*Figures are adjusted for number of times served and whether or not served in combination with another item.

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